



A Gido
Amagakure

8

sweetness
& lightning

sweetness & lightning

8

Gido Amagakure



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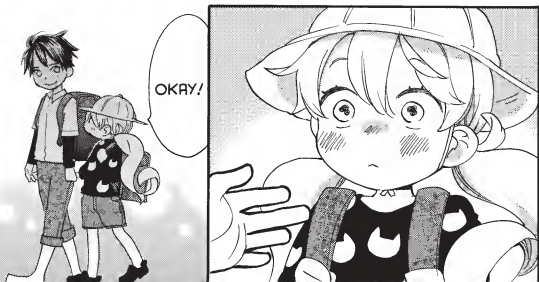
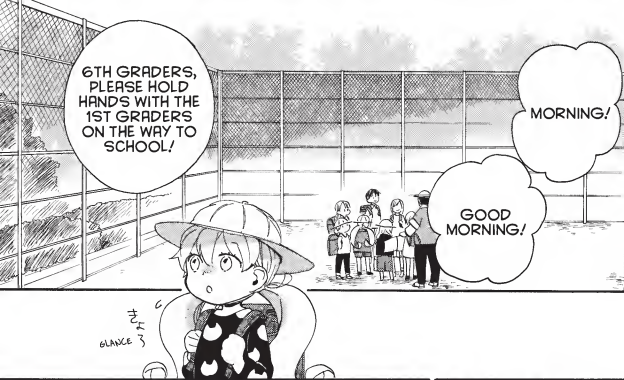
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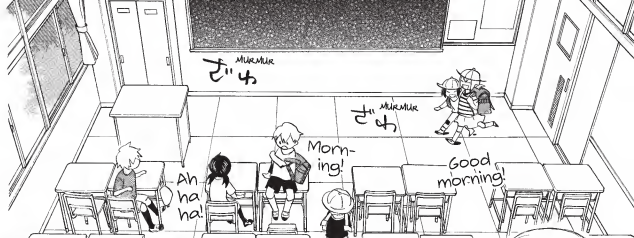


GOOD
MORNING!

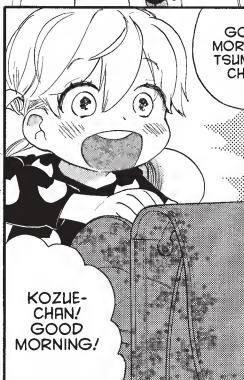
MORNING!

Morning!





LOOK!
LOOK!



KOZUE-
CHAN!
GOOD
MORNING!



GOOD
MORNING,
TSUMUGI-
CHAN!



HUH...

Squeal!
Squeal!

What?
What?

I WANT
SOME
TOO!

THAT'S
SO
CUTE!

I BET
THEY'RE
GONNA FALL
OFF IF YOU
WASH YOUR
HANDS.

HAMPH.



MY BIG
SISTER
DID IT
FOR ME!

YOU PUT
STICKERS
ON THEM!







WHY
ARE YOU
BEING SO
MEAN?!



So on TV
yesterday...



...Hi.

GOOD
MORNING



Book title: "Language"

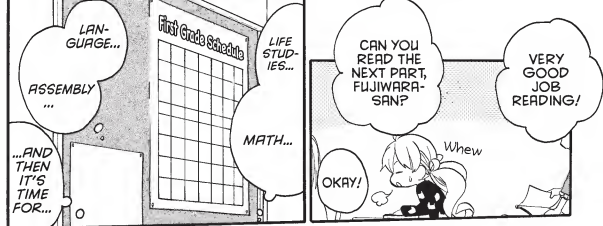
...BUT THE
TURNIP
WOULDN'T
COME OUT.

HE PULLED
AND
PULLED...



GOOD
MORNING,
EVERYONE.

GOOD
MORNING!



SCHOOL LUNCH!

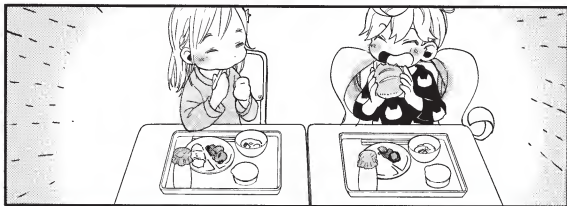




WE HAVE EXTRA SIDES AND MILK...

WE'RE HAVING ORANGE JELLO TODAY!

YUMMY YUMMY!



は

SIGH...

あ...

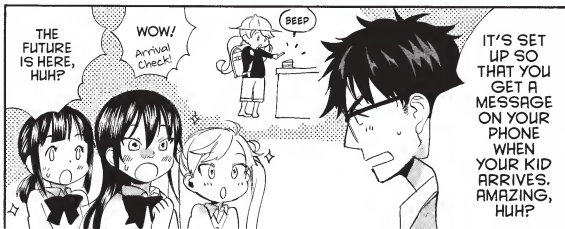


WE'RE HAVING A FAMILY MEETING...

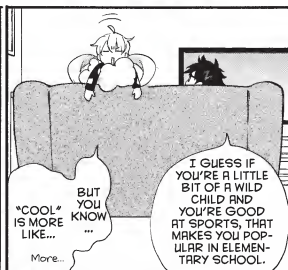
YOU HUNGRY?
EAT SOMETHING.

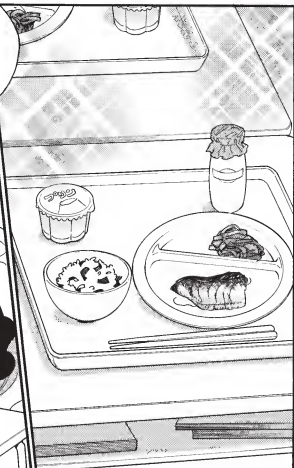
WHAT'S WRONG? YOU DON'T LOOK SO GOOD.

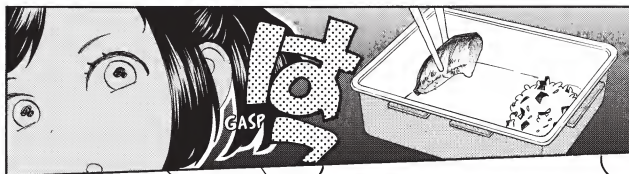
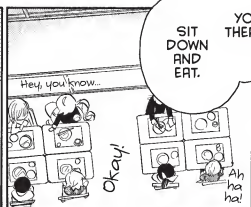
ACTUALLY...







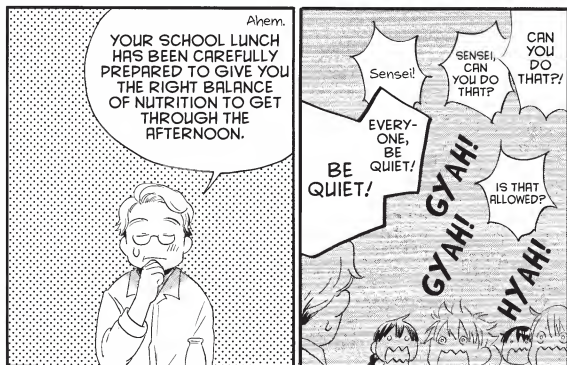


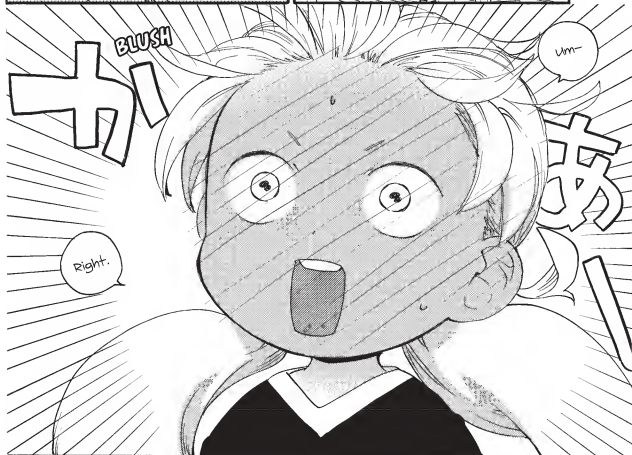


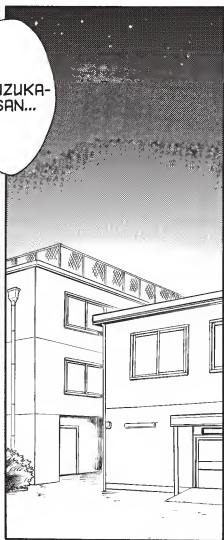
HUH?

**SENSEI!
INUZUKA-SAN
IS WASTING
FOOD!**









I SEE.



SO YOU TRIED TO TAKE SOME LUNCH HOME FOR ME?

A man with glasses is walking home at night, carrying a bag. A small child is following him from behind. The background shows a residential street with buildings and a fence.

YOUR TEACHER TOLD ME.

A man with glasses is shown in profile, looking towards a woman. The woman is shown from the back, looking at him.

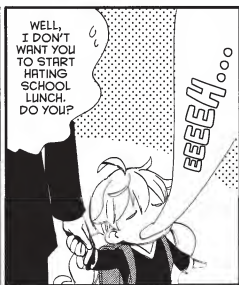
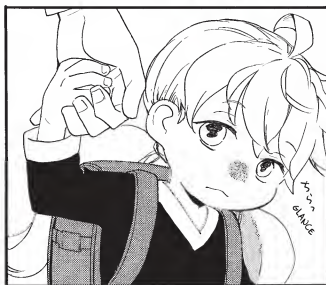
MIKIO-KUN DID SOMETHING FUNNY, AND THEY ALL TURNED TO HIM AND FORGOT ABOUT YOU, RIGHT?

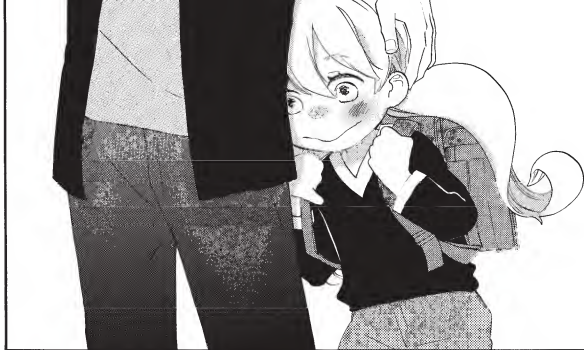


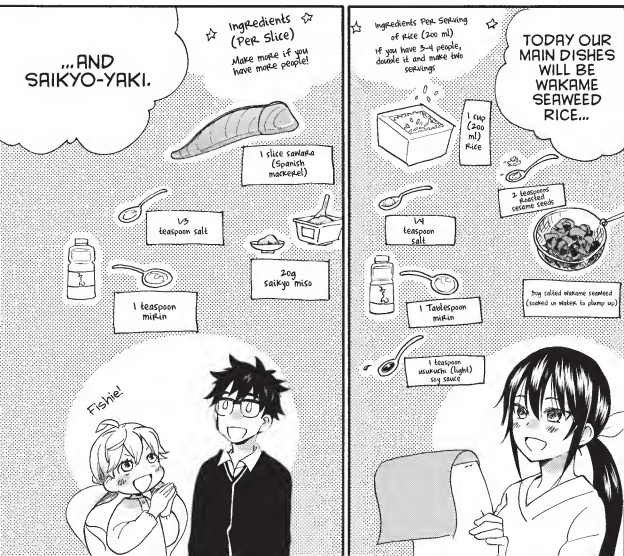
THAT'S A BIG SIGH.

A woman with blonde hair is shown in a close-up, looking down with a sad or thoughtful expression. She is sighing.

NAAAH...













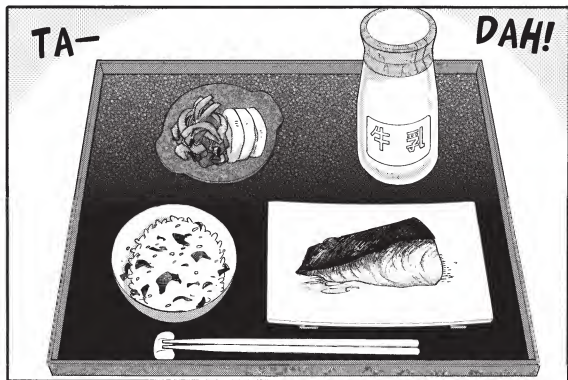


MILK!
MILK!

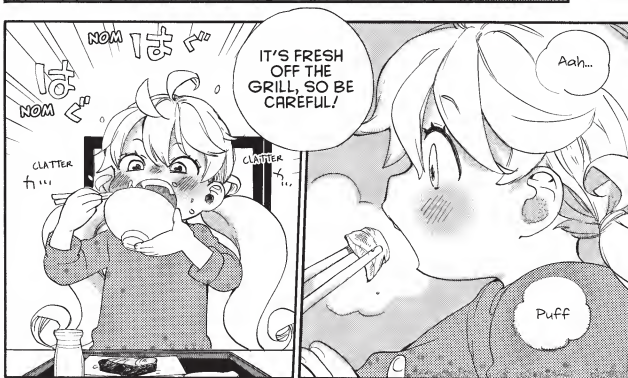
I'LL PUT
THE RICE IN
THE BOWLS,
OKAY?

It looks so good!

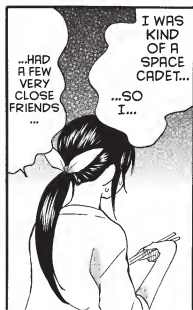
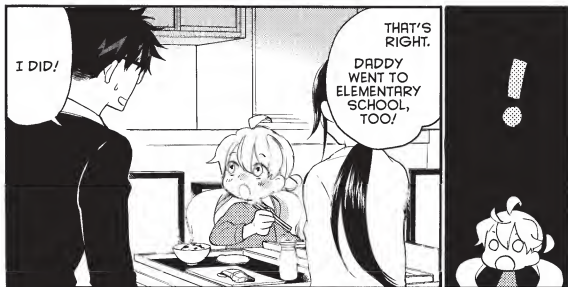
THE FATS MAKE
IT ALL GLOSSY
AND GOLDEN!



Bottle: Milk







I GOT
TO BE
FRIENDS
WITH HER
IN MIDDLE
SCHOOL,
BUT...

THAT'S
RIGHT!
SHINOBU!

OOH,
BUT!

YOU DON'T
NEED TO BE
IN A HURRY
TO MAKE
FRIENDS.

SO I WAS
ALWAYS
A LITTLE
SCARED
OF HER.

SHINOBU
WAS KIND
OF... A
TOMBOY, I
GUESS.

WE WENT TO
THE SAME
ELEMENTARY
SCHOOL, BUT
WERE ALWAYS
IN DIFFERENT
CLASSES.

BUT NOW
WE'RE BEST
FRIENDS!

Do you want
me to add
something?

Uh...

W- Was
that
good
enough?

I SEE.

YUP!

...YOU CAN
BE IN THE
FUTURE.

SO EVEN
IF YOU'RE
NOT
FRIENDS
NOW...



...YEAH.



IS THERE
SOMEONE
YOU WANT
TO BE
FRIENDS
WITH?





U
GLANCE

I WANTED
TO BRING
SOME
HOME
FOR YOU,
DADDY.



Aah...

YEAH!

I SURE
AM GLAD
WE MADE
THIS!

I-IT'S
GOOD!
SCHOOL
LUNCH IS
REALLY
GOOD!

UM—



What
happens
with
Kotori's
family
meeting?

Now
then...

HEE
HEE
HEE!

Chapter 35 — END

SAWARA SAIKYO-YAKI

★ INGREDIENTS ★ (For 1 Person)

- ★ 1 (A little under 100g) Filet Sawara (Japanese Spanish Mackerel)
- ★ 1/4th Teaspoon Salt
- ★ 30g Saikyo Miso
- ★ 1/4 Tablespoon Minir

Recipe

1. Cover sawara filet with salt.
2. Put filet in fridge for one hour, then use paper towel to wipe away water that comes out.
3. Mix miso and minir thoroughly and baste filet. Once it's covered with the miso, wrap it up.
4. Let sit in fridge for one day, take out before cooking. Wipe away miso with paper towel.

+POINT+

Wipe off all the miso!

If you leave any, it will burn easier!



5. Coat the grill portion of a fish grill with vegetable oil. Put water under the grill, light the fire and warm it up.
6. Grill the fish 4-5 minutes skin side-down, flip over and grill for 3-4 minutes, and it's done.



(Grill the side that will be facing up when you plate it first.)

WAKAME SEAWEED RICE

★ INGREDIENTS ★ (For 3-4 People)

- ★ 2 Japanese Cups (300g) Rice
- ★ 40g Blanched Salted Wakame Seaweed c. 60 g if rehydrated
- ★ 1/2 Teaspoon Salt
- ★ 2 Teaspoons Usukuchi (Light) Soy Sauce.
- ★ 1 1/2 Tablespoons Sesame Seeds
- ★ 2 Tablespoons Minir

Recipe

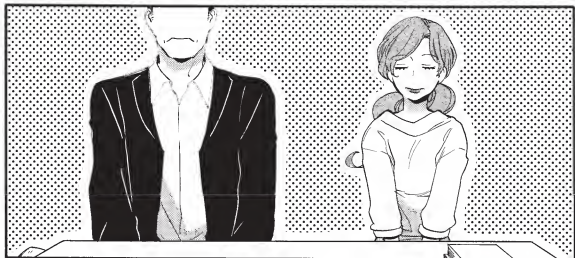
1. Add salt and minir to rice, then cook rice.
2. Wash salt off seaweed, then plump in water for several minutes.
3. Squeeze out and drain water from seaweed. Cut into small pieces and add soy sauce.
4. Mix the rice with the seaweed and the sesame seeds.

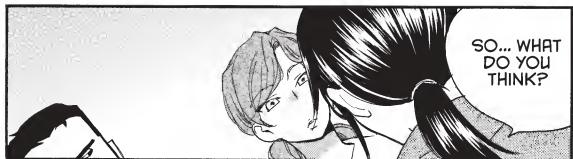
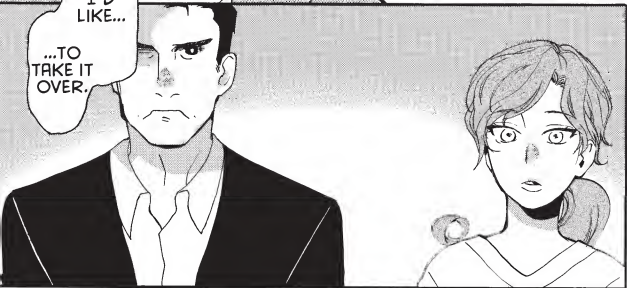


And it's done!



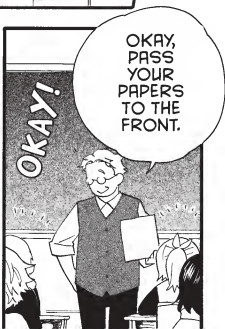


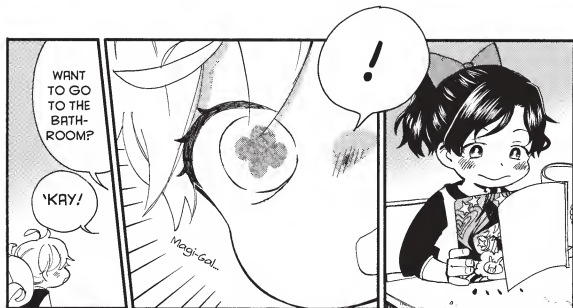






BOOKS: COLLEGE ENTRANCE EXAMS, VOCATIONAL SCHOOLS

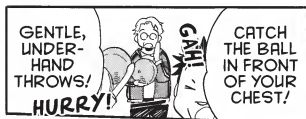






HA HA HA!

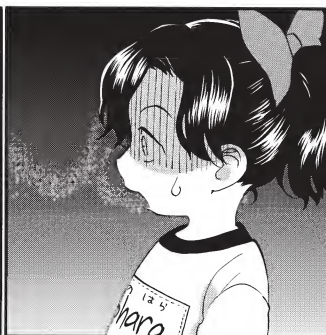
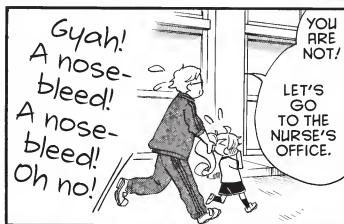
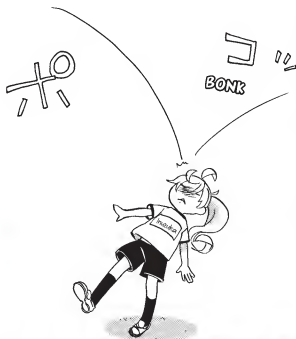
SQUEAL!
SQUEAL!

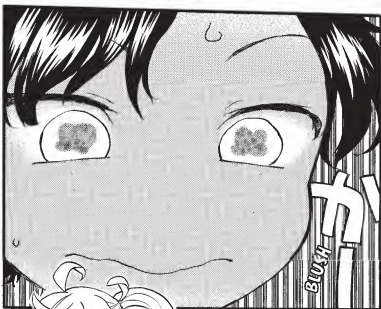


CATCH THE BALL IN FRONT OF YOUR CHEST!



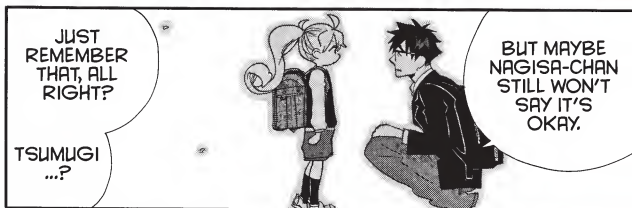














Shall we do it then?
It's been bothering me, too...

THERE'S A KID THAT TSUMUGI WANTS TO BE FRIENDS WITH.

YES.

THAT'S NICE.

LUNCH WITH HER FRIENDS FROM ELEMENTARY SCHOOL, HUH?

I WAS HOPING IT COULD BE LIKE A LITTLE POTLUCK LUNCH PARTY.



I... IIDA-SAN?

OH!
RIGHT!
I'M FINE!
I'M FINE!



I-I-I'VE GOT IDEAS!

But!!

PLENTY OF THEM!
HUNDREDS OF IDEAS!

I'M SORRY, THIS IS A LITTLE THOUGHTLESS OF ME, ISN'T IT?

I FIGURED THAT IF I ASKED YOU, YOU MIGHT HAVE SOME IDEAS RIGHT AWAY...

SOMETHING
YUMMY AND
FUN, LIKE A
CREPE...

But not
sweets...

HAND-
ROLLED
SUSHI... BUT
MAYBE SHE
WOULDN'T
LIKE
SASHIMI
AND
STUFF.

I like sashimi,
though.

...THEN
YOU WANT
SOMETHING
EASY TO
MAKE THAT
THEY CAN
PARTICI-
PATE IN.

WELL,
HMM...

IF THE
THEME IS
FRIEND-
SHIP...



SAND-
WICH-
ES!

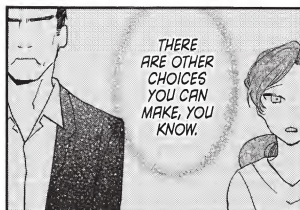
YUP!

GREAT!
THAT
SOUNDS
SIMPLE
AND EASY
FOR THEM
TO EAT,
TOO.

YOU COULD
HAVE SOME
STUFF THAT'S
A LITTLE FANCY,
AND MAKE IT
A SANDWICH
PARTY!

INSTEAD OF
MAKING THEM
IN ADVANCE,
YOU CAN LAY
OUT ALL THE
FILLINGS LIKE A
BUFFET.

Ham,
tomatoes,
cucum-
bers, eggs,
potato
salad...



...AND
GOT THE
OKAY
FOR THE
DATE.

WE'VE
DECIDED
ON THE
FOOD...

IT'LL
PROBABLY
BE A LOT
OF FUN.

BUT YOU
KNOW,
KOZUE-CHAN
AND
KYOKO-CHAN
ARE COMING,
TOO.

BUT...
IS IT
GONNA BE
OKAY?

...WE JUST
HAVE TO
INVITE
HER.

NOW...

PROB-
ABLY
...

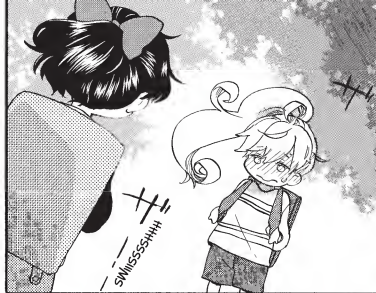
IT'S
PROB-
ABLY
OKAY!

GOOD
EVENING
!

GOOD
EVENING,
INUZUKA-
SAN.

OH,
HELLO.

ドキ
BA-DUM!



THAT'S
RIGHT!

WE SAID
"SEE YOU
TOMOR-
ROW"
ALREADY!

Wh-
WHAT A
COINCID-
ENCE.

HERE?

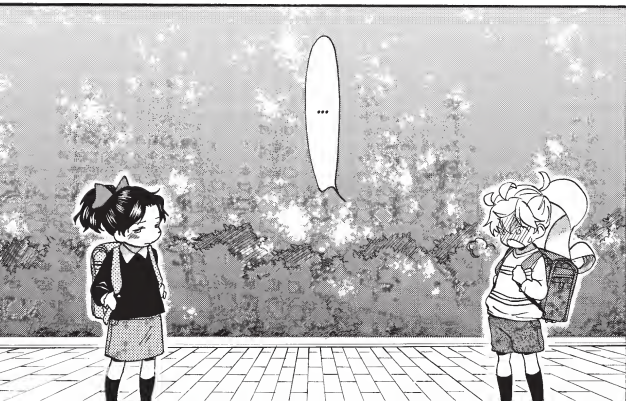
IS SHE
GONNA
DO IT?

NAGISA-
CHAN!



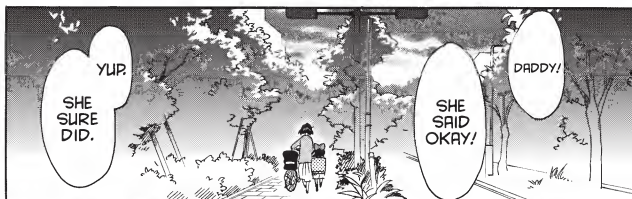
MOMMY
...

LET'S
GO.











I'M
COUNTING
ON YOU!

IT HAS TO
BE GOOD!
WE'RE NOT
GOING TO
SCREW UP
TODAY!

IT'S
FINE!
LET'S
DO IT
TO-
GETH-

C-CAN
I DO
THAT?

SHE
SOUNDS
LIKE MY
BOSS.

SHOCK



FIRST...
ADD A LITTLE
SALT, AND THEN
GENTLY LOWER
THE EGG INTO
THE BOILING
WATER.

GLUB
GLUB



...SO
LET'S
JUST
DO THE
FIRST
PART
TOGETH-
ER.

DADDY'S
GOING TO USE THE
MINCED ONIONS
FOR OTHER
THINGS...

GOOD
JOB!

PHEW!



ALL
AROUND?

...PUT THEM
IN COLD
WATER AND
CRACK THE
SHELL ALL
THE WAY
AROUND.

ONCE THE
EGGS
ARE
DONE
BOILING...

10 minutes
later.

BEEP
BEEP
BEEP

TRY
SPINNING
THE EGG
AND
TAPPING
IT.

ZSSSH

I PEELED
OFF A BIG
ONE!

つるつる
CLEAN

PEEL
へり

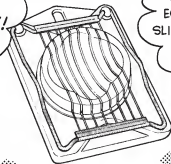
LET THE
WATER GET
IN BETWEEN
THE EGG
AND THE
SHELL.

PEEL
へり

...ESPE-
CIALLY
FOR
TODAY!

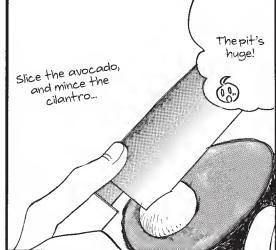
AND
DADDY
BOUGHT
AN
EGG
SLICER...

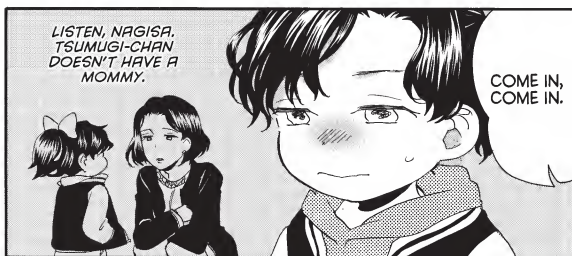
THEY'RE ALL
NICE AND
SHINY!











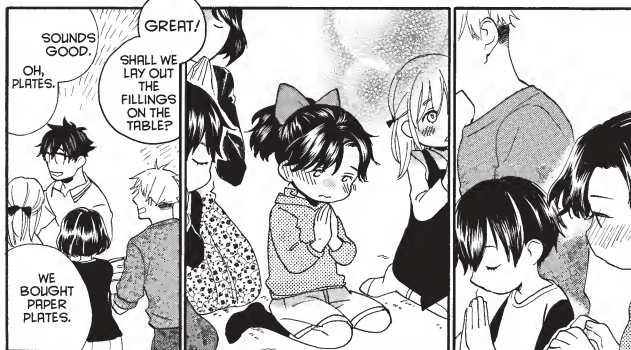
LISTEN, NAGISA.
TSUMUGI-CHAN
DOESN'T HAVE A
MOMMY.

COME IN,
COME IN.



BUT...

JUST
REMEMBER
THAT, OKAY?





LET'S
EAT!

SPREAD

SPREAD

FOLD
FOLD

OKAY...



OH,
IT'S GOT
LIME AND
CILANTRO
IN IT.

THE AV-
OCADO
STUFF'S
GOOD,
TOO!
IT'S
KIND
OF...RE-
FRESH-
ING?

What?
WOW,
YOU'RE
A REALLY
GOOD
COOK.

I
LOVE
THE
HAM!

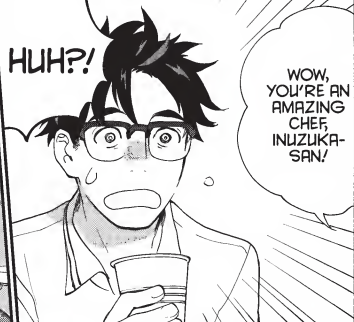
IT'S
GOOD!

Huh?!
CILANTRO?!
I DIDN'T
NOTICE...

Nah...

OH,
I MADE
THAT.

THE
TERIYAKI'S
YUMMY!





YOUR
DAD'S
GOOD
AT
COOK-
ING.

YEAH
...

THE EGG
SAND-
WICH IS
YUMMY.

I-I'LL
GO
MAKE
SOME-
THING
ELSE!

H-HOLD
ON...



SWIFFLE
...



YOU
WANNA
COME
VISIT
HER?

MY
KITTY,
NICOLA...

...IS ONLY
FRIENDLY
TO NICE
PEOPLE.



...I
MADE
THAT.



...and I
made some
whipped
cream so
we can
have fruit
sandwiches,
too!

I cooked
some
mackerel,
so we
can have
mackerel
sandwich-
es...

WOW!



SURE!

Chapter 36 - END

A
rival!

EGG SANDWICH

☆ **INGREDIENTS** ☆ (For 2 Sandwiches)

- ★ 4 Slices Bread (From a loaf of bread with 10-12 Slices)
- ★ 2 Eggs
- ★ 20g Onion
- ★ 1/4th Teaspoon Salt
- ★ 15-20g Butter
- ★ 1 Tablespoon Japanese Mayo

Recipe

1. Warm butter to room temperature.
2. Add salt (separate from that in ingredients) to some boiling water, then boil egg for 10 minutes and peel shell.
3. Mince onion and add salt.
4. Let the onion sit for a minute then wrap in cloth, massage, and squeeze.
5. Pour running water on the onions to get the salt off, then squeeze once more.
6. Use an egg cutter or knife to mince the boiled egg, then add the onions and mayo and mix.
7. Coat the bread with butter and use it to sandwich the egg mixture.
8. Cut into desired size and you're done!



It's easy to peel the shell if you cook it in running water!

GUACAMOLE SANDWICH

☆ **INGREDIENTS** ☆ (For 3 Sandwiches)

- ★ 6 Slices Bread (From a loaf of bread with 10-12 Slices)
- ★ 1 (200g) Avocado
- ★ 1/4th Tomato
- ★ 1/8th (25g) Onion
- ★ 1/2 Green Chili
- ★ 20-30g Butter
- ★ 1 Tablespoon Lime Juice
- ★ 1/2 Clove Garlic
- ★ 1 Teaspoon Minced Cilantro
- ★ Some Salt

Recipe

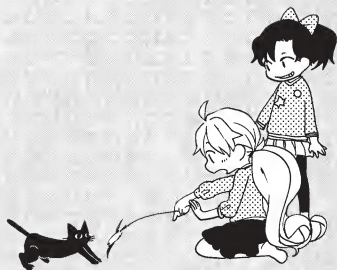
1. Warm butter to room temperature.
2. Make a cut along the avocado in a vertical line, placing the knife against the pit.
3. Hold each side and twist to separate the two halves. or There's a seed in the center.
4. Stab the seed with the tip of the knife and twist to remove the pit. Twist Pop
5. Use a spoon to remove the flesh, then lightly mash it with a masher.
6. Add lime juice and mix. This stops it from changing color. You can also put the avocado pit in the mix to do this!
7. Scoop out the part of the tomato with the seeds, then chop up the rest of the tomato.
8. Mince all ingredients in A.
9. Mix everything from steps 6, 7, and 8 with the salt.
10. Butter bread and then put mixture between slices.
11. Cut into desired size and you're done!

You can put shrimp or ham in the sandwich and it's delicious!



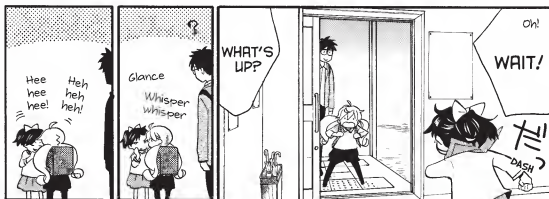
If you run the onions through water like you did with the egg sandwich it makes it easier to eat.

The green chilis and raw garlic can be bitter so remove them if you don't like them.



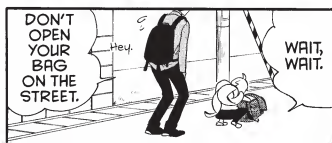
NAGISA-CHAN,
BYE-BYE!

BYE-BYE,
TSUMUGI!



BYE-
BYE!

BYE-
BYE!





HAPPY
BIRTH-
DAY!

IT'S YOUR
BIRTHDAY
PRESENT!

HERE!



4 /

25



TH-
THANK
YOU...!

I
COULDN'T
WAIT UNTIL
TOMOR-
ROW.



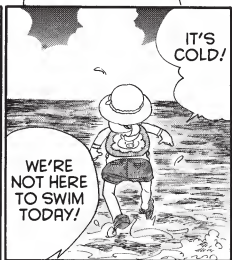
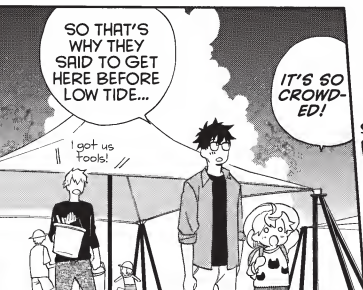
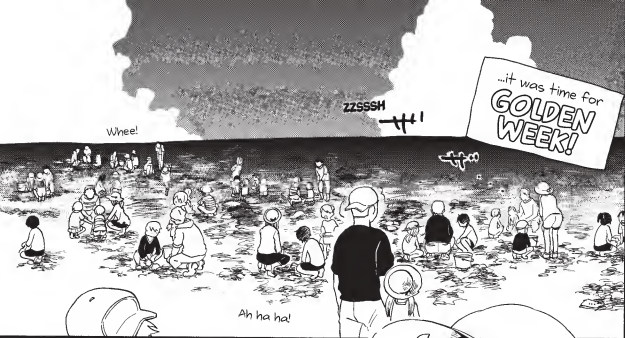
WOW
!

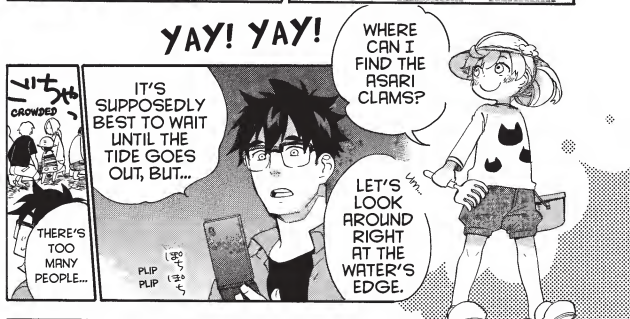
NAGISA-
CHAN
TAUGHT
ME HOW
TO MAKE
IT.

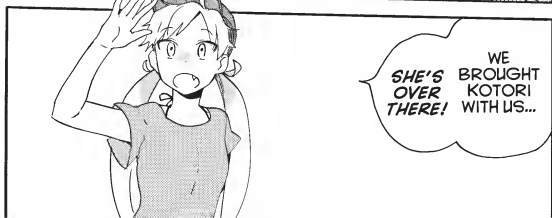
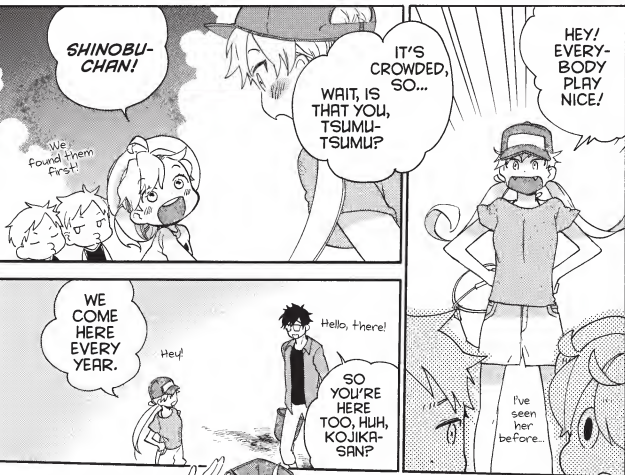
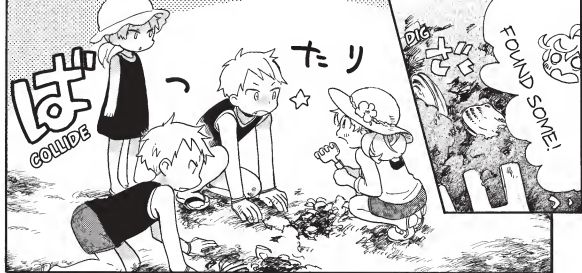
It's called
Finger-knit-
ting.





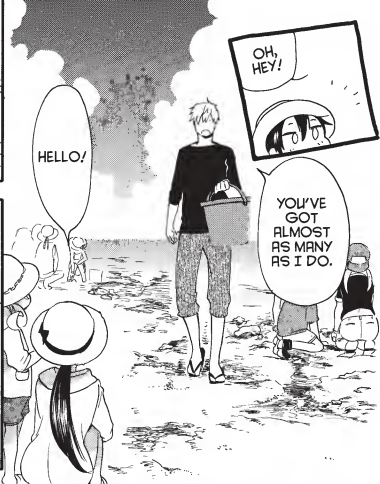














I DON'T
KNOW WHAT
TO GET
HIM FOR A
BIRTHDAY
PRESENT.

HMM
...

HE USED
TO MAKE
MODELS
IN HIGH
SCHOOL...
BUT ONLY
SOME-
TIMES.

Okay...

SOMETHING
THAT WILL
MAKE HIM
HAPPIER...

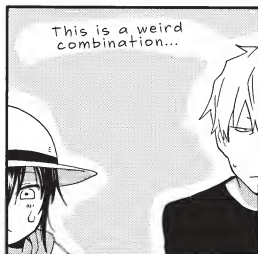
Hmmm...

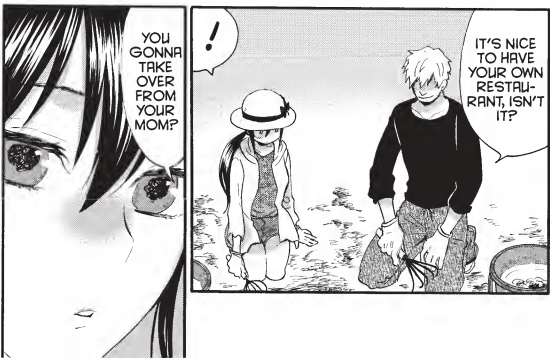
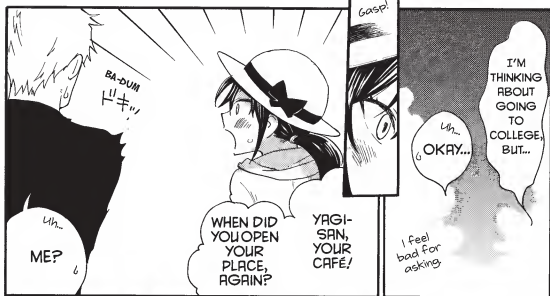
BUT I
WANT
SOME-
THING
MORE
...

Yeah.

But wait.
YOU
ALREADY
GAVE HIM
SOME-
THING,
RIGHT?

UH HUH.
A FINGER-
KNITTING
THING.







ABOUT
THAT...



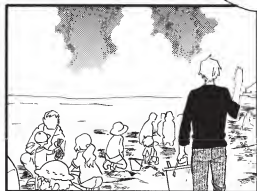
Whaaa?

Go
some-
where
else!

COME
DIG HERE!
THERE'S
HAMAGURI!

HEY,
KŌHEI!

WHY NOT
TALK TO
YOUR
TEACHER
INSTEAD
OF ME?



YEAH.

Oh!

YOU'RE
RIGHT.

YOU
FOUND A
LOT OF
THEM.

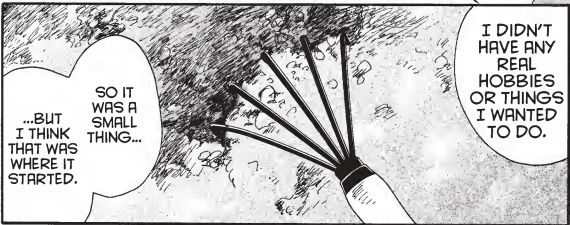




AND
THAT
MADE ME
REALLY
HAPPY.

...THAT
I WAS
GOOD
AT
HELPING
PEOPLE
STUDY.

SOMEONE
WAS NICE
ENOUGH
TO SAY...



...BUT
I THINK
THAT WAS
WHERE IT
STARTED.

SO IT
WAS A
SMALL
THING...

I DIDN'T
HAVE ANY
REAL
HOBBIES
OR THINGS
I WANTED
TO DO.



...OR
SOME-
THING
YOU LIKE
RIGHT
NOW?

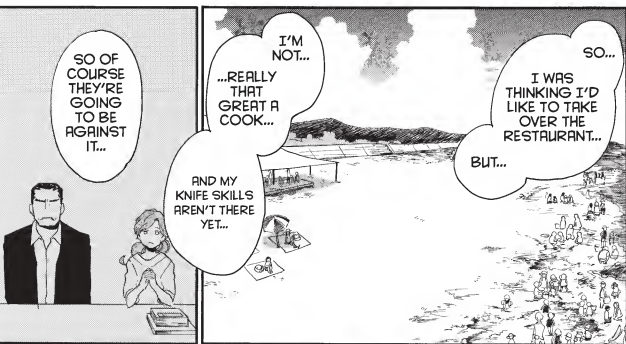
IS THERE
SOME-
THING
YOU WANT
TO BE...



I...

I LIKE
FOOD...

...AND THE
RESTAURANT.



SO OF
COURSE
THEY'RE
GOING
TO BE
AGAINST
IT...

I'M
NOT...

...REALLY
THAT
GREAT A
COOK...

AND MY
KNIFE SKILLS
AREN'T THERE
YET...

SO...

I WAS
THINKING I'D
LIKE TO TAKE
OVER THE
RESTAURANT...

BUT...



FIRST...

...MAYBE...

MORE
LIKE THEY
WANTED ME
TO THINK
ABOUT OTHER
THINGS...

IT
WASN'T
THAT THEY
WERE
AGAINST
IT...

YOUR
PARENTS
WERE
AGAINST YOU
BEING
A CHEF?



I GET THE
FEELING
THAT YOU
COULD BE
ANYTHING
YOU
WANTED
TO BE.

WHEN I
LOOK AT
YOU AND
TSUMUGI...

I CAN SEE
WHERE YOUR
PARENTS ARE
COMING FROM.

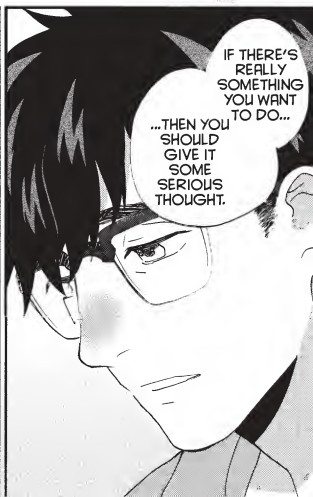
This is
like pulling
teeth...

BUT...



YOU'LL
NEVER GET
TO START
FROM THE
EXACT SAME
PLACE YOU
COULD HAVE
EARLIER.

YOU'LL HAVE
CHANCES TO DO
SOMETHING AT
ANY AGE, BUT...



IF THERE'S
REALLY
SOMETHING
YOU WANT
TO DO...

...THEN YOU
SHOULD
GIVE IT
SOME
SERIOUS
THOUGHT.

I-I
THINK...

THAT IF
YOU'VE BEEN
WORKING IN
A RESTAU-
RANT FOR
SEVERAL
YEARS, YOU
CAN GET A
LICENSE BY
TAKING AN
EXAM...

LIKE IF
YOU'RE
GOING TO
TAKE OVER
THE RESTAU-
RANT, YOU
MIGHT NEED
TO GO TO
A COOKING
SCHOOL...

...

HAVE YOU
TRIED DOING
EVERYTHING
YOU CAN
RIGHT NOW?

THEN YOU
CAN TALK
TO YOUR
PARENTS
AGAIN...

IF YOU'RE NOT SURE
WHAT YOU WANT TO
DO, LET'S LOOK INTO
ALL THREE OPTIONS:
COLLEGE, A TRAINING
SCHOOL, OR GOING
DIRECTLY TO
WORK.

YEAH.

THERE'S
PAMPHLETS
ON THIS IN
THE GUIDANCE
COUNSELING
OFFICE.

YEAH.

THANK
YOU.

OH/
UM...

SENSEI...

YOU
REALLY ARE
A TEACHER,
AREN'T YOU?

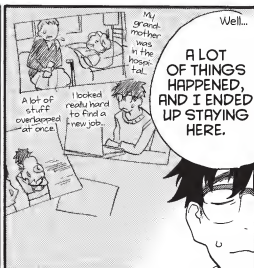
I WAS GOING TO TAKE TSUMUGI WITH ME...

I ONCE WAS TALKING ABOUT QUITTING WORK AND GOING BACK TO THE COUNTRYSIDE...

NAH...
Y'KNOW, I...



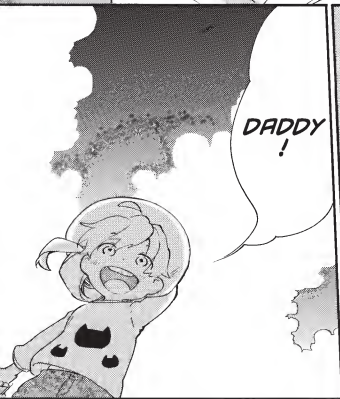
THE BIGGEST THING WAS JUST MY OWN SELFISHNESS.
I DIDN'T WANT TO FORCE TSUMUGI'S LIFE TO CHANGE ANY MORE THAN IT HAD ALREADY.



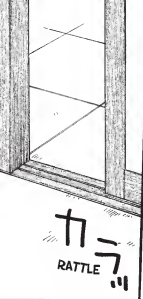
NO!
NOT AT ALL.

SORRY...
I'M TALKING TOO MUCH.









カラ
RATTLE



See
you!

Later!



THANK
YOU SO
MUCH!

HERE
ARE THE INGREDI-
ENTS YOU
ASKED
FOR.



WE WENT
AND
CHANGED!

HERE WE
ARE!



SAND!
THAT'S
RIGHT,
THEY WERE
IN THE
SAND!

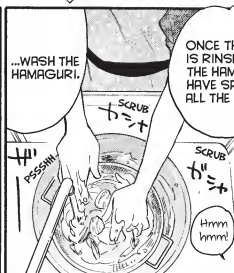
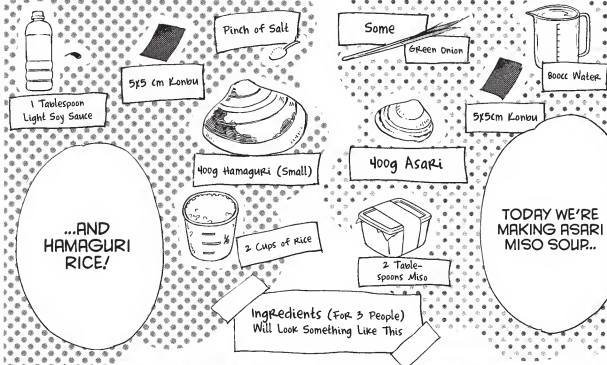
WE'RE
ALMOST
DONE
GETTING
THE SAND
OUT.

YUP!



THEY HAVE
HORNS
STICKING
OUT!

oooh~





SO FIRST, LET'S MAKE THE MISO SOUP!

THEN ALL WE HAVE TO DO IS COOK THE RICE AND MIX IT ALL TOGETHER.

THEN ADD SALT AND WATER UNTIL YOU HAVE ENOUGH LIQUID TO COOK TWO CLIPS OF RICE.

TAKE THE RINSED RICE AND ADD THE LIQUID YOU USED TO BOIL THE SHELLFISH AND THE SOY SAUCE YOU POURED ON THE HAMAGURI MEAT.

15 minutes, then the soy sauce

A hand is shown holding a shallow bowl filled with a light-colored liquid, likely the cooking liquid from the shellfish and soy sauce. The bowl is tilted slightly, and the liquid is visible inside. The hand is positioned at the bottom left of the frame, with the fingers gripping the edge of the bowl. The bowl itself is simple and shallow, with a dark rim. The liquid inside is a uniform light color, suggesting it might be a broth or a mixture of water and soy sauce. The background is plain white, making the bowl and hand stand out. The overall style is that of a simple line drawing or a basic illustration, typical of a recipe book or a cooking tutorial. The hand is drawn with simple lines, showing the fingers and the palm. The bowl is also drawn with simple lines, with a few dots indicating the liquid level. The liquid is represented by a light gray or blue wash, giving it a sense of volume and texture. The entire scene is set against a white background, which is typical for instructional diagrams or recipe illustrations. The focus is on the bowl and the liquid, as it is the key element being prepared or shown. The hand is just a guide to show the scale and the way the bowl is being held. The overall impression is one of a practical, step-by-step guide to a cooking process. The use of simple lines and a light wash for the liquid makes the illustration easy to understand and follow. The hand is positioned in a way that suggests the liquid is being presented or shown to the viewer. The bowl is tilted slightly, which might be to show the liquid more clearly or to suggest it is being poured or mixed. The overall composition is clean and focused, with no unnecessary details or distractions. This is a good example of how to illustrate a cooking step in a clear and effective way. The use of a hand and a bowl is a common way to show the preparation of a liquid component in a recipe. The light color of the liquid is a good choice, as it contrasts well with the white background and the dark lines of the bowl and hand. The simple lines for the hand and bowl are easy to draw and understand, making the illustration accessible to a wide range of readers. The overall effect is one of clarity and simplicity, which is exactly what is needed for a good instructional diagram or recipe illustration. The hand holding the bowl is a key element, as it shows the person preparing the dish. The bowl itself is also important, as it is the container for the liquid. The liquid is the central focus, as it is the ingredient being prepared. The entire scene is a clear and effective way to show a step in a cooking process. The use of simple lines and a light wash for the liquid makes the illustration easy to understand and follow. The hand is positioned in a way that suggests the liquid is being presented or shown to the viewer. The bowl is tilted slightly, which might be to show the liquid more clearly or to suggest it is being poured or mixed. The overall composition is clean and focused, with no unnecessary details or distractions. This is a good example of how to illustrate a cooking step in a clear and effective way. The use of a hand and a bowl is a common way to show the preparation of a liquid component in a recipe. The light color of the liquid is a good choice, as it contrasts well with the white background and the dark lines of the bowl and hand. The simple lines for the hand and bowl are easy to draw and understand, making the illustration accessible to a wide range of readers. The overall effect is one of clarity and simplicity, which is exactly what is needed for a good instructional diagram or recipe illustration.

Pour the light soy sauce on the hamaguri meat, and let it sit for a few minutes, then drain the soy sauce off.

Onions go in after you turn off the heat, okay?

THEN ADD THE MISO ONCE THE ASARI OPEN!

I CAN'T WAIT TO EAT THEM!

WOW!

drool

SIMMER
SIMMER

ONCE IT BOILS,
SET IT TO
LOW HEAT
AND SKIM
OFF THE
SCUM...

Simmer

Simmer

SCUM!

Simmer

...AND THEN HEAT A PAN WHERE I'VE ADD-ED WATER AND KOMBU.

THE SAME AS BEFORE

...

ほ WARM

MIX THE FLAVORED HAMAGURI INTO THE RICE...

WHAT A LOVELY COLOR!

か PUFF

BEEP

It's done!

The rice is done!

БЕЕР

It's
cloned

The
rice i





**IT'S
GOOD!**



THE
SHELLFISH
ARE SO
TENDER!

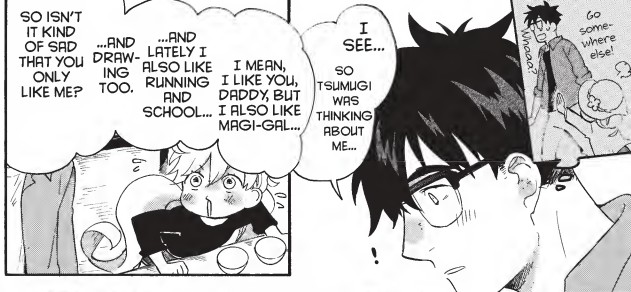
GUESS
THAT
MEANS WE
GOT THEM
COOKED
JUST
RIGHT.



YOU CAN
REALLY
TASTE THE
SHELLFISH
BROTH.

I CAN'T
STOP
EATING!









HAMAGURI CLAM RICE

☆ INGREDIENTS ☆ (For 3-4 People)

- ★ 2 Japanese Cups (300g) Rice
- ★ 400g (small) Hamaguri Clams
- ★ 1 Tablespoon Usukuchi (Light) Soy Sauce
- ★ 5x5cm Kombu
- ★ 1 Pinch Salt

Recipe

1. Put clams on a baking dish or in a pot, lining them up so they don't overlap each other, then cover with salt water until the tops are just barely poking out. Cover with newspaper or something similar.
 Try to keep the level of salt in the water to 3% (30g per 1 liter of water)
2. Place somewhere cool for 2-3 hours to make them spit out the sand.
3. In a separate pot combine the kombu and 300cc water, then let sit for an hour.
4. Pour running water over the clams, rubbing the clams against each other as you thoroughly wash them. Put them into the pot from step 3 and place on medium heat.
5. When the pot comes to a boil, turn to low heat and then skim off the scum.
6. When the clams open, take them out and remove the meat from the shell. (Conserve liquid)
7. Soak the clam meat in usukuchi soy sauce then shake to remove soy sauce. (Conserve soy sauce)
8. Wash rice then strain, and let sit for 30 minutes.
9. Add the soy sauce from step 7 and the liquid you boiled the clams in to the rice, as well as the salt. Then add water to fill to the appropriate level and cook rice.
10. Add the clam meat from step 7 to the cooked rice and mix, and you're **DONE!**

ASARI CLAM MISO SOUP

☆ INGREDIENTS ☆ (For 4 People)

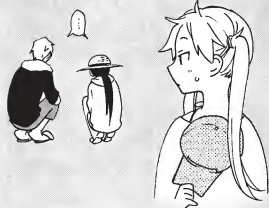
- ★ 350-400g Asari Clams
- ★ 5x5 Kombu
- ★ Some Green Onions
- ★ 2 Tablespoons Miso

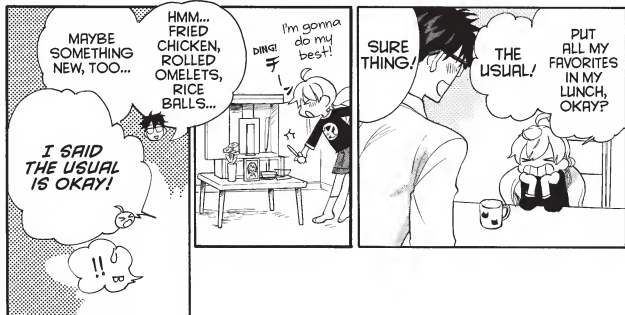
Recipe

1. Remove sand from asari (See hamaguri recipe for instructions)
2. Put 800cc of water in a pot along with the kombu and let sit for 1 hour.
3. Pour running water over the clams, rubbing the clams against each other as you thoroughly wash them. Put them into the pot from step 2 and place on medium heat.
4. When the pot comes to a boil, turn to low heat and then skim off the scum.
5. When the clams open, add miso to the mixture.
6. Once they come to a boil again, turn off heat and top with onions.



A mysterious
pairing...







Go for it,
Tsumu-Tsumu!

Fight!

WHAT
HAPPENED,
TSUMUGI?

A WRECK
ぽん

SHE
GOT A
SCRAPE,
SO WE
DISIN-
FECTED IT.
CHANGE
THE
BANDAGE
WHEN SHE
TAKES
A BATH,
OKAY?

I
TRIPPED
DURING
RELAY
PRAC-
TICE!

It
stings...

SHIVER

YEEEP!

I SLID
LIKE
ZWAASHH!

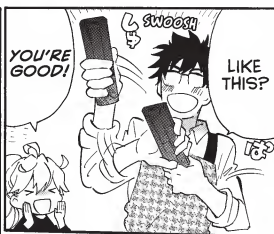
BUT
THE
BATON!

THE
BATON'S
PRETTY
DIFFICULT.

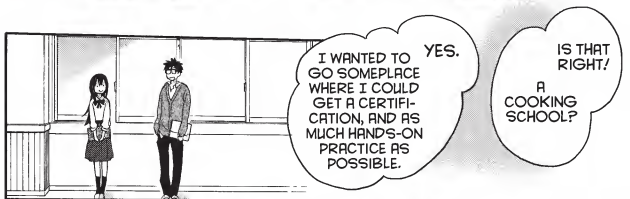
Hmm...

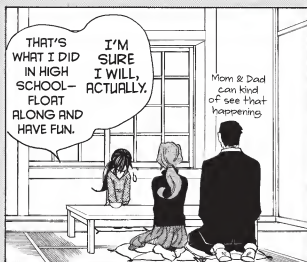
YUP! AND
I'M FAST,
TOO!

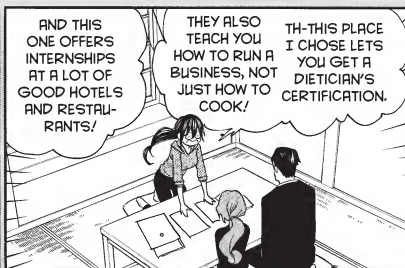
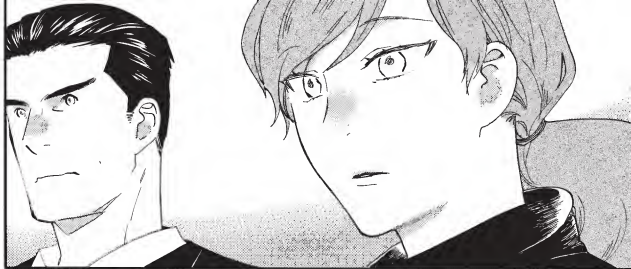
YOU'RE
TOUGH,
TSUMUGI.

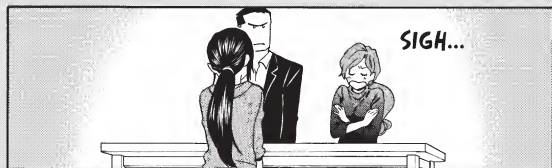
















The Day Before

A black and white illustration of a two-story house with a balcony and dormer windows, set against a dark, starry night sky. A large, stylized white arrow points from the right towards the house.

TSU-MUGI!

HUFF
HUFF

TONKATSU

Ingredients

WELL,
TODAY
WE'RE
MAKING
SOME!

Ooh!
I KNOW
TONKATSU!
I LIKE IT!

Pinch of Salt
and Pepper

Some Flour

Pork

←Loin!
2 cm thick or
so for Tonkatsu
2 pieces

1 Egg

Some
Frying Oil

Some Fresh
Panko Crumbs

I SEE.

in five
or six places around
here in the boundary
between the meat and fat.

THEN WE USE
THE TIP OF
THE KNIFE
TO CUT
THROUGH
THE CON-
NECTIVE
TISSUE.

I'VE TAKEN
IT OUT OF THE
FRIDGE...

GUESS
THIS MUCH
WILL
DO.

SQUISH SQUISH
ふ、ふ、ふ、ふ、ふ

First...
...WE LET
THE PORK
WARM UP
TO ROOM
TEMPERA-
TURE.

...SQUISH
THE MEAT
THAT GOT
STRETCHED
OUT BACK
TO ITS
ORIGINAL
SHAPE.

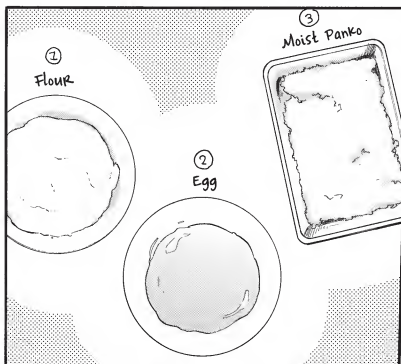
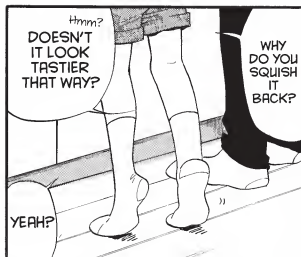
SQUISH
ふ、ふ、ふ、ふ、ふ
SQUISH

SALT
AND
PEPPER
BOTH
SIDES,
THEN GO
LIKE THIS
AND...

YEEK!

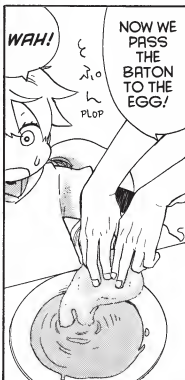
...AND WE
POUND
THE MEAT!

Then
use
some-
thing
like a
rolling
pin...





ooh...



WAH!

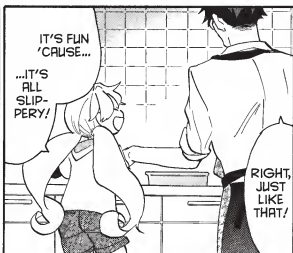
えい
ぽ
ぽ
PLOP

NOW WE
PASS
THE
BATON
TO THE
EGG!



TOSS!

Okay!
NOW
TOSS
IT
HERE.



IT'S FUN
'CAUSE...
...IT'S
ALL
SLIP-
PERY!

RIGHT,
JUST
LIKE
THAT!



TRY PRESSING
DOWN ON IT
A LITTLE WITH
YOUR HANDS!

THEN
LET IT
SIT FOR
A WHILE,
AND...

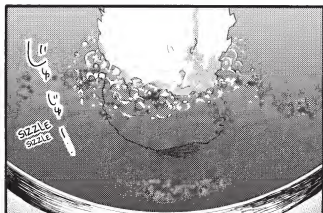
PUT ON
LOTS OF
PANKO.
DON'T BE
STINGY.



RIGHT!

DO THE
OTHER
CUTLET
NOW.

Okay!

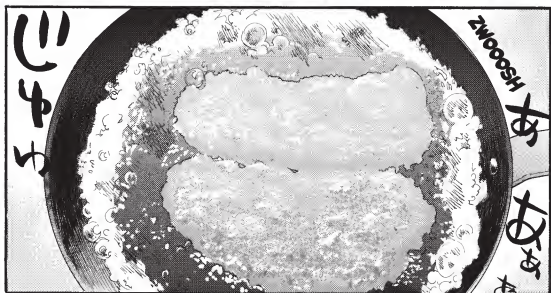


It's
gonna
splatter.

Yeah!



SET THE OIL
TEMPERA-
TURE TO 170
DEGREES
CELSIUS.



I'M
STARV-
ING!

Okay!
SLICE
UP THE CAB-
BAGE, WASH
THE CHERRY
TOMATOES,
AND WE'RE
DONE!

YEAH...
I THINK
SHE MIGHT
REALLY
BE SUITED
FOR THIS.

IF YOU JUST
SET IT DOWN
NORMALLY, THE
BOTTOM WILL
GET SOGGY.
SO TILT IT ON
ITS SIDE.

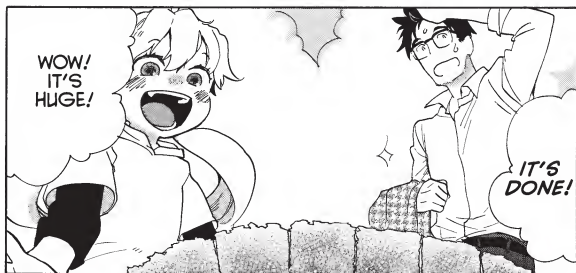
Hot!
NOW JUST
CUT IT INTO
EASY-TO-EAT
SLICES...

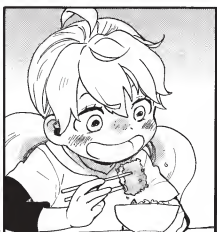
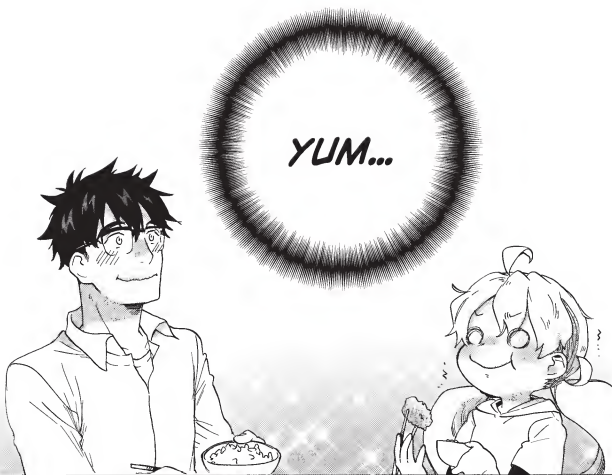
CRUNCH

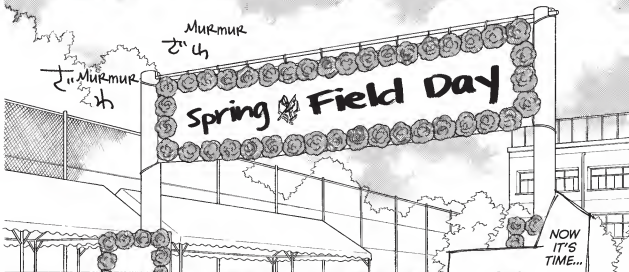
CRUNCH

TA-

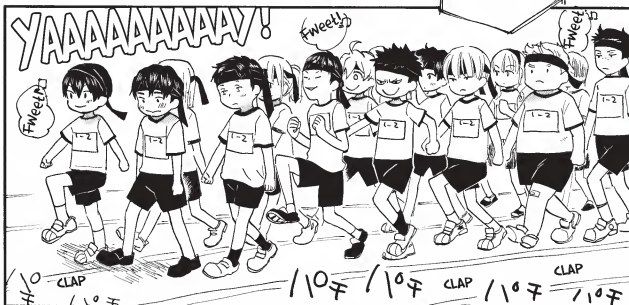
DAH!

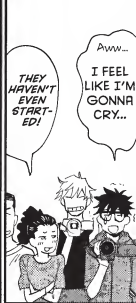






NOW
IT'S
TIME...
...FOR
THE FIRST
GRADERS
TO COME
ON TO THE
FIELD!





THEY
HAVEN'T
EVEN
START-
ED!

Awww...
I FEEL
LIKE I'M
GONNA
CRY...



WELL,
YOU
SEE...

Heh heh heh...

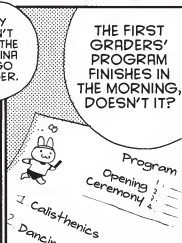
WHAT'S
THIS
"DANCING"
THING
BEFORE
THE BALL
TOSS?



I
SEE.

Afternoon
should just
be the
cheering
competition, I
guess.

THEY
DON'T
HAVE THE
STAMINA
TO GO
LONGER.



THE FIRST
GRADERS'
PROGRAM
FINISHES IN
THE MORNING,
DOESN'T IT?

Program
Opening Ceremony
1. Calisthenics
2. Dancing

THUMP-THUMP-THUMP CHAKAPOKO-CHAKAPOKO-CHAKAPOKO



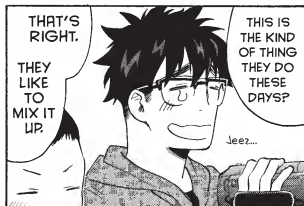
ズン、ズン、ズン、ズン、ズン、ズン、
チャカポコ、チャカポコ、チャカポコ

FIRST GRADERS

DANCING BALL TOSS



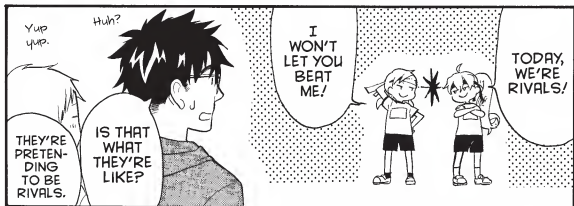
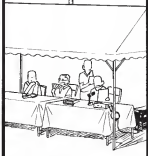
CHAN-CHAN CHACHA CHAN-CHAHA

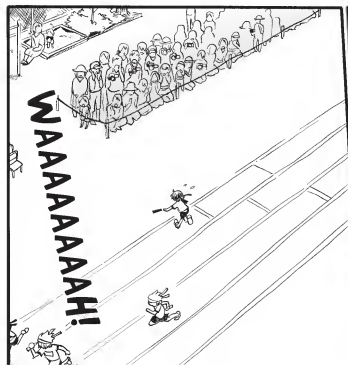


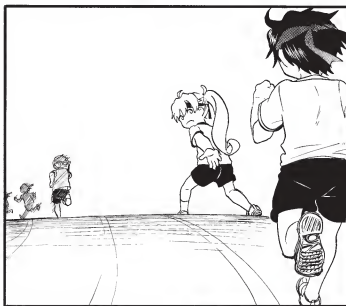
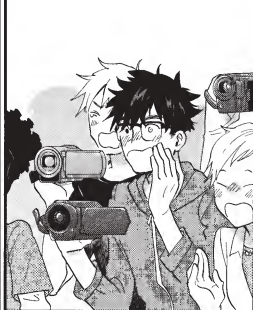


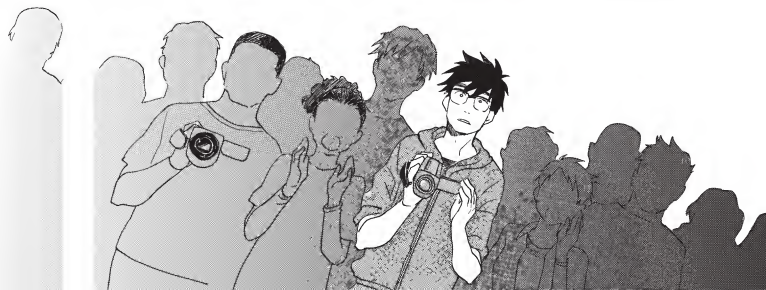
ALL
PARTICI-
PANTS IN
THE LOW-
ER-GRADE
RELAY
RACE...

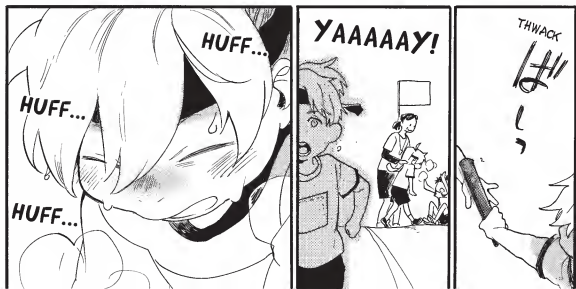
...PLEASE
GATHER AT
THE START-
ING LINE.









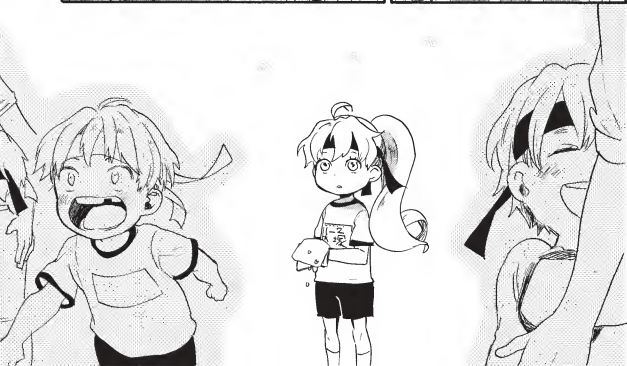
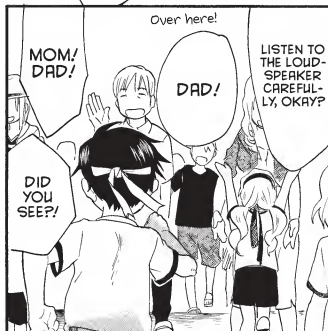


THAT
CON-
CLUDES...

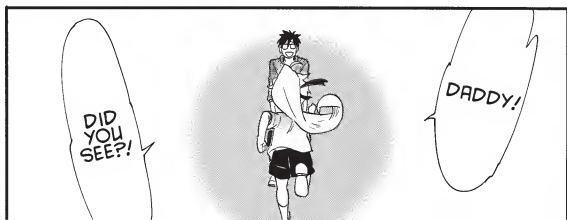
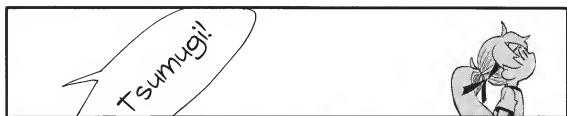
...THIS
MORN-
ING'S
PROGRAM.

Y
A
A
A
Y!

Phewf...







LET'S
EAT!

I'M SO
HUNGRY!

TSUMUGI,
YOU WERE
FAST AND
COOL!

It's
fine.

SORRY
FOR DROPPING
THE BATON.

Don't
let it
bug
you.

TH-THIS
IS REALLY
GOOD,
INU-
ZUKA-
SAN.

Y-You
really
think?

WANT
SOME
FRIED
CHICK-
EN?

IT'S SO
GOOD!

Over
there
with my
friends

Sure.

PASS
ME THE
INARI
SUSHI!

I didn't
record
the part
at the
finish
line...

Huh?

SHING

Cool!

YOU
WERE
SO
COOL!

YEAH,
YOU
WERE
COOL!

Cool

...?

TONKATSU



(For 2 People)

- ★ 2 (2cm thick) Pieces of Pork Loin
- ★ 1 egg
- ★ Salt & Pepper to taste
- ★ Some Flour
- ★ Some Frying oil
- ★ Some Fresh Panko

Recipe

- 1 Take pork out of fridge and let it get close to room temperature.
Try to take it out about 30 minutes before you start frying.
- 2 Using the tip of the knife, cut in 5 or 6 places in the fiber that forms the boundary between the meat and fat.
- 3 Using the base of a knife, lightly pound the meat. Salt and pepper both sides, and if the meat stretches, nudge it toward its former size. *pork wasn't too hard, ah!*
- 4 Prepare flour, beaten egg, and breadcrumbs.
- 5 Cover the pork on both sides with flour, patting it in.
- 6 Dip the pork in the beaten egg mixture, and then flip so that it gets totally covered.
- 7 Coat a surface in the breadcrumbs, and place the pork on top of it. Then put breadcrumbs on top, push in with your hands, flip, and repeat several times. Then coat the sides with breadcrumbs as well, and let sit for a while.
- 8 Pour about 3cm of oil into a frying pan, and when the temperature reaches 170 degrees Celsius, put both pork loins in.
- 9 Don't touch until the breading hardens. When 3 minutes have passed, flip and fry for 2 more minutes.
- 10 Place the meat on its side on a cooking rack so that the excess oil drains off.
- 11 Let sit for two minutes to allow it to finish cooking, then cut into bite-sized slices.



Dried panko will yield a thin, crispy breading.

While fresh panko will give you a thicker, crunchier breading.



MISO SAUCE



(For 4-5 People)

- ★ 50g Hacho Miso
- ★ 3 Tablespoons Sugar
- ★ 3 Tablespoons Dashi Broth
- ★ 3 Tablespoons Mirin

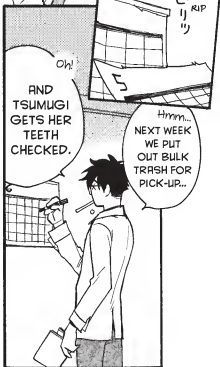
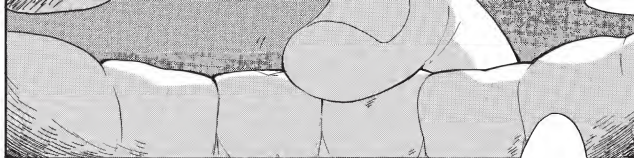
Recipe

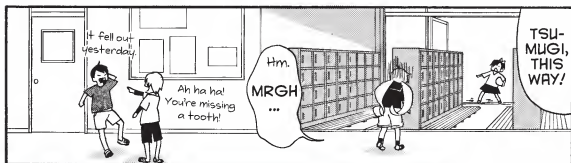
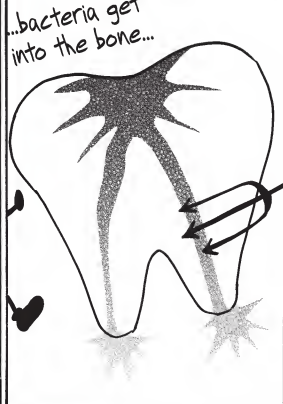
- 1 Combine mixture in small saucepan, and put on low heat.
- 2 Blend miso into mixture while stirring.
- 3 Let come to a boil, and when it's been boiling for 3-4 minutes, and the bubbles start to get big, it's done.
It may seem thin, but it will thicken as it gets cold.

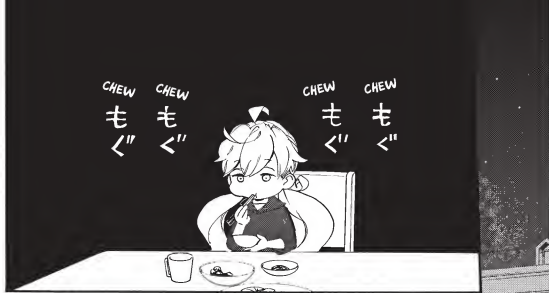


Shirt: Inuzuka









...RE-
ALLY?

NO
PROB-
LEMS
AT ALL.



SHE
WAS SO
HAPPY
AT THE
FIELD
DAY.

NAH,
SOME-
THING'S
DEFI-
NITELY
UP.

Thank
you
for the
meal!



...OR
MAYBE
SOME-
THING
HAP-
PENED
TO HURT
HER.

MAYBE
SOME-
BODY
SAID
SOME-
THING
WHEN I
WASN'T
AROUND...



THERE
WERE OTHER
FAMILIES
THERE
BESIDES
US
WITHOUT
BOTH
PARENTS...

BUT
IT'S A
LOT BIGGER
THAN THE PRE-
SCHOOL, AND
THERE WERE A
LOT OF
DIFFERENT
PEOPLE.

UH OH.

IT'S
LOOSE...

THE
TOOTH.

IF THE
BAC-
TERIA
GETS
INTO
THE
BONE...

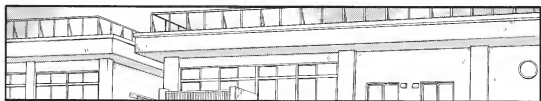
...THE
TOOTH
WILL
DECAY
AND
FALL
OUT...

I
SHOULD'VE
BRUSHED
HARDER.

I DON'T
WANT
DADDY
TO FIND
OUT.

GOOD-
NIGHT.

TSUMUGI
?



THERE'S
MORE
THINGS THEY
CAN'T TELL
THEIR DAD,
HUH?

AS
GIRLS
GET
OLD-
ER...

UUMH
Y-YOU
THINK
SO?

NO,
THAT'S
NOT
IT...

SEN-
SEI...
YOU
NOT
FEELING
WELL?

I THINK IT'S
IMPORTANT
TO BE REALLY
HONEST
WITH OTHER
PEOPLE
ABOUT WHAT
YOU'RE
THINKING.

IN MY
FAMILY,
WE'RE
ALL
REALLY
OPEN
WITH
EACH
OTHER!

HUH?
YOU
DIDN'T?

I DIDN'T
REALLY
GO TO MY
MOTHER
FOR
ADVICE OR
ANYTHING,
EITHER.

YEAH...

HOW
DID YOU
KNOW?!

I BET ALL
YOUR FAMILY
MEMBERS
LOOK ALIKE,
DON'T THEY
MOMOYA-
SENSEI?

SIGH...



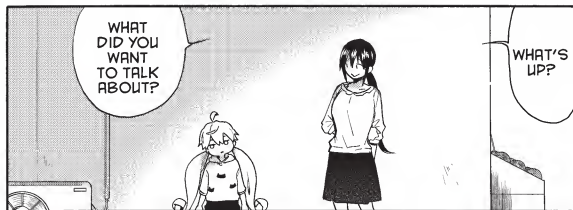
Day off





SIGN: KOJIKI GREEN GROCERS







TSU-
MUGI-
CHAN...
YOU SURE
YOU'RE
NOT JUST
GROW-
ING NEW
TEETH?



DADDY'LL
GET MAD,
RIGHT?



...THEIR
BABY
TEETH
FALL
OUT, AND
GROWN-
UP TEETH
COME IN.

WHEN
KIDS
GET
TO BE
ABOUT
YOUR
AGE...



THEY
DID!



DID ANY
OF YOUR
FRIENDS
HAVE
THEIR
TEETH
FALL
OUT?





NEW
TEETH!



...NEW
TEETH!

IT'S...



HE
WOULD!
'CAUSE I
SCREWED
UP!

WOULD HE
REALLY
GET MAD?

I'M SAFE!

I
THOUGHT
DADDY
WOULD
BE MAD
AT ME!



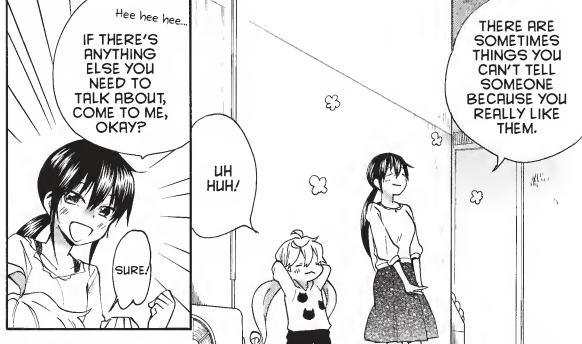
WHAT A
RELIEF!



SHE'S
SUCH A
GOOD
GIRL....

AWWWW...

I DON'T
WANT
HIM TO
MAYBE
NOT LIKE
ME, SO
I CAN'T
TELL HIM.





SMILE!



AH HA HA!

LET'S SEND
IT TO
GRANDMA
AND
GRANDPA!

DADDY,
LOOK!
LOOK!

KA-
TCHIK!

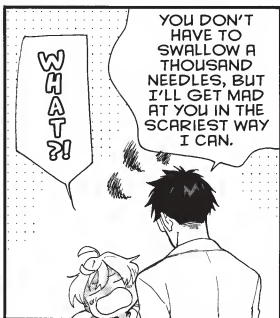


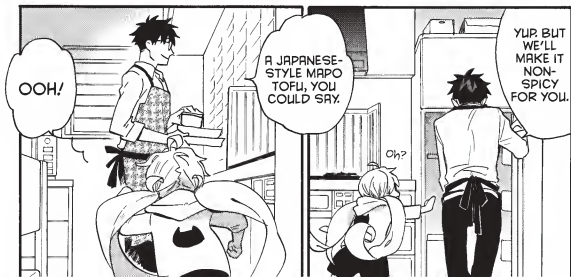
No...
THAT'S
BAD
MAN-
NERS!

'KAY!

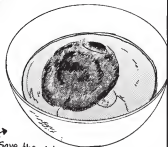
Naughty







LET THE DRIED SHIITAKE SOAK AND PLUMP UP FOR AT LEAST THREE HOURS.



Save the water you used to rehydrate it.



1 Block Silken Tofu 350g



100g Ground Pork



3-4 Shallots or Green Onions (15g)



1/2 Teaspoon Minced Garlic



10g Awase Miso



10g Hachio Miso



1 Dried Shiitake Mushroom

2 Teaspoons Soy Sauce

1/2 Teaspoon Sugar

1 Teaspoon Mirin

1/2 Teaspoon Potato Starch

For 2-4 people
Ingredients
are something like this...

ABOUT THIS SIZE?

THEN MINCE THE GARLIC.

CHOP
CHOP
CHOP

CUT THE ONIONS TO THE LENGTH YOU WANT THEM...



You can chop right through it.

...CUBE THE TOFU.

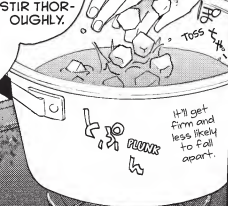
Then...

It's squishy!

Shiitake bowl!

THEN ADD IN THE TOFU AND BOIL ON MEDIUM HEAT.

PUT A LITER OF WATER AND A HALF TABLESPOON OF SALT INTO A POT AND STIR THOROUGHLY.



It'll get firm and less likely to fall apart.

SNIFF
SNIFF

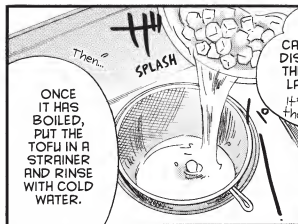
...THE AWASE MISO, THE SOY SAUCE, THE SUGAR, AND THE MIRIN...

MIX TOGETHER THE HATCHIO MISO...

The smell of the shiitake...

No playing with the shiitake!

Okay!



ONCE IT HAS BOILED, PUT THE TOFU IN A STRAINER AND RINSE WITH COLD WATER.

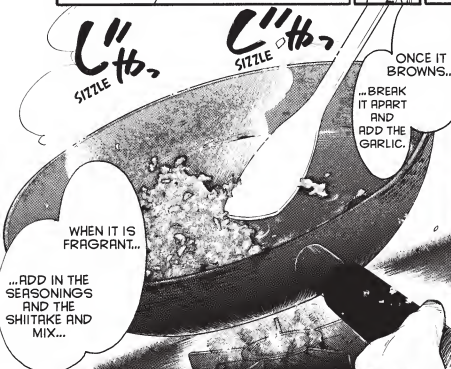
CAN YOU DISH OUT THE RICE LATER?

It's hot though.

There's not that much to do this time.

CAN I HELP?
CAN I HELP?

Okay!

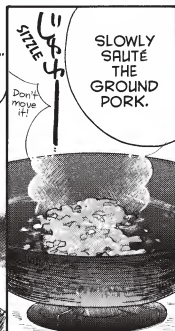


ONCE IT BROWNS...

...BREAK IT APART AND ADD THE GARLIC.

WHEN IT IS FRAGRANT...

...ADD IN THE SEASONINGS AND THE SHIITAKE AND MIX...



SLOWLY SAUTÉ THE GROUND PORK.

Don't move it!

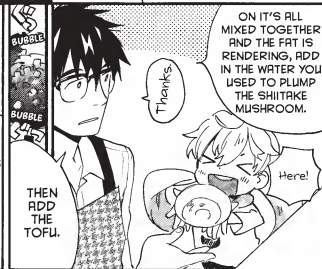


SIZZLE

ADD IN THE ONIONS

...THEN MIX THE POTATO STARCH WITH WATER AND BLEND THAT IN TOO.

OHO!



BUBBLE

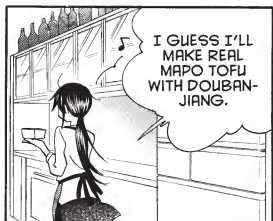
BUBBLE

THEN ADD THE TOFU.

Thanks.

ON IT'S ALL MIXED TOGETHER AND THE FAT IS RENDERING, ADD IN THE WATER YOU USED TO PLUMP THE SHIITAKE MUSHROOM.

Here!



I GUESS I'LL
MAKE REAL
MAPO TOFU
WITH DOUBAN-
JIANG.

I THINK
SENSEI'S
CAPABLE OF
MAKING IT
NOW...
...BUT
WILL HE
BE OKAY?

I'm
hungry!

Almost
done!



FIRST I'LL
CUT THE
INGREDI-
ENTS...

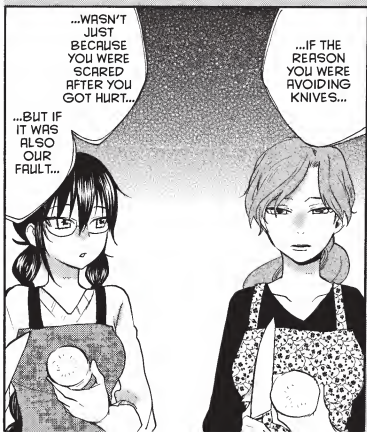


...WASN'T
JUST
BECAUSE
YOU WERE
SCARED
AFTER YOU
GOT HURT...

...BUT IF
IT WAS
ALSO
OUR
FAULT...

...IF THE
REASON
YOU WERE
AVOIDING
KNIVES...

HEY,
KOTORI...







THAT'S
PLENTY.

YOU
AND DAD
SUPPORT
ME NOW.



I'M IN MY
LAST YEAR
OF HIGH
SCHOOL,
YOU KNOW?

WOW,
YOU'VE
REALLY
GROWN
UP, HUH?



SHIMP
W



OOH!

IT'S
HOT,
SO BE
CAREFUL
!



THAT'S
A LOT,
HUH?

DADDY,
IS THIS
ENOUGH?

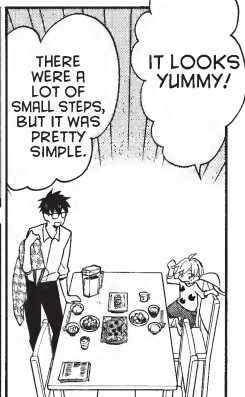


LET'S
EAT!

I GUESS
THAT
MEANS
I'VE
GROWN,
HUH?

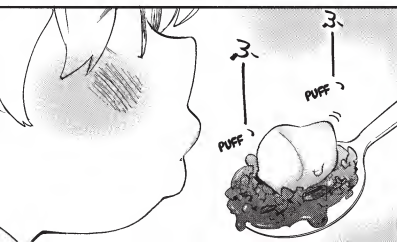
Heh heh!

MAYBE
'CAUSE I
COULD
APPLY
WHAT I
LEARN-
ED.



THERE
WERE A
LOT OF
SMALL STEPS,
BUT IT WAS
PRETTY
SIMPLE.

IT LOOKS
YUMMY!

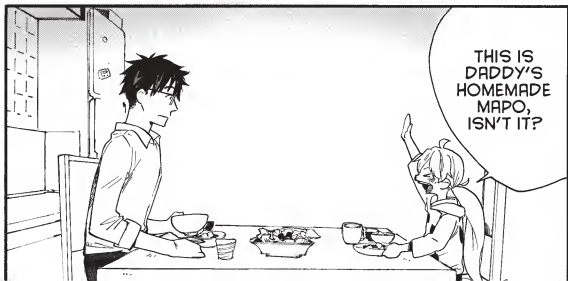
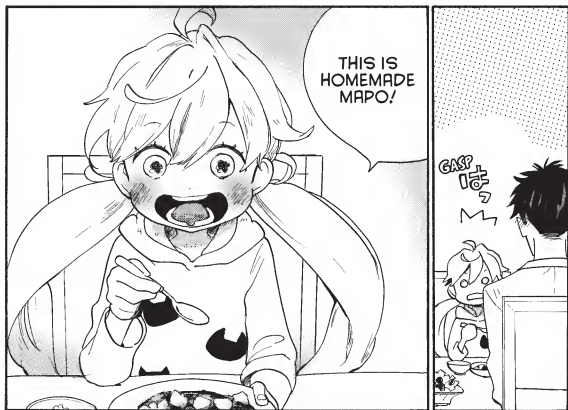


PUFF

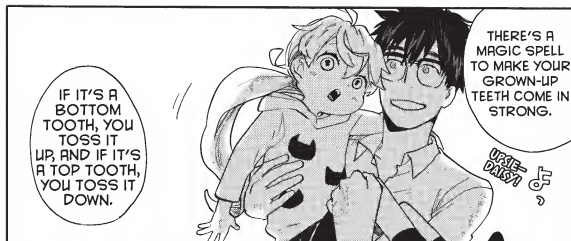
PUFF

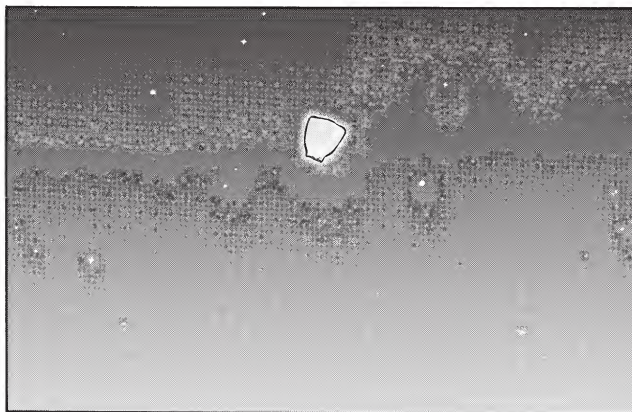
PUFF







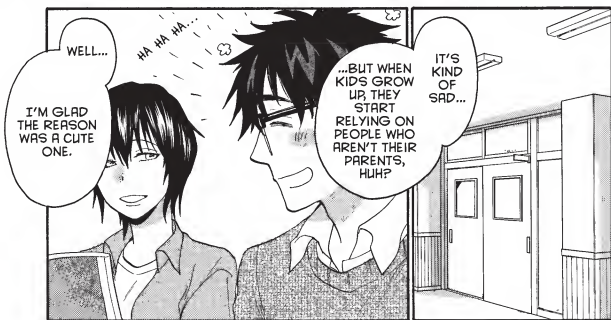
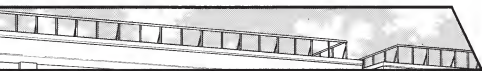






I BET
IT DID.

I WONDER
IF IT
REACHED
THE STAR!



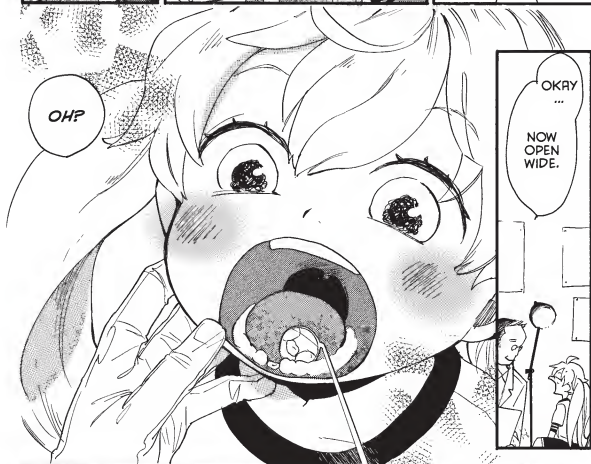
WELL....

HA HA HA...

I'M GLAD
THE REASON
WAS A CUTE
ONE.

...BUT WHEN
KIDS GROW
UP, THEY
START
RELYING ON
PEOPLE WHO
AREN'T THEIR
PARENTS,
HUH?

IT'S KIND
OF SAD...



HOMEMADE MAPO TOFU

★ **INGREDIENTS** ★ (For 3-4 People)

- ★ 1 (350g) Block Silken Tofu
- ★ 100g Ground Pork
- ★ 3-4 (15g) Green Onions
- ★ 1 Dried Shiitake Mushroom
- ★ 2 Teaspoons Potato Starch

- Ⓐ
- ★ 10g Haccho Miso
 - ★ ½ Tablespoon Sugar
 - ★ 1 Tablespoon Mirin

★ Some Garlic

- ★ 10g Miso You Usually Use
- ★ 2 Teaspoons Soy Sauce



You can
make
Mapo
rice bowls
too!

Recipe

You can separate
some for the
groun-ups and
add chili oil and
wasabi!



1. Put the dried shiitake in 200cc water and let rehydrate for 3 hours (Conserve liquid).
2. Cut tofu into 2cm cubes, and onions into preferred size.
Mince garlic and slice shiitake into thin strips.
3. Mix the A group of ingredients, blending miso well.
4. Put 1 liter of water and a half tablespoon of salt into a pot, stir on medium heat, and boil the tofu. Once it comes to a boil, strain tofu to remove excess water.
5. Put a small amount of cooking oil down in a frying pan, then spread out the pork in the pan and cook on medium. Don't mess with the meat when it's in the pan too much, just flip it when it turns color on top.
6. Once the pork is browned, break it up with a spatula and add the minced garlic.
7. Once you can smell the garlic, turn to low heat and add the A ingredients and the shiitake, breaking up the meat further as you stir it in.
8. Once the A ingredients are thoroughly mixed with the meat, and the fat starts to appear in the pan, add 150cc of the liquid you used to hydrate the shiitake. Once it's mixed in, add in the tofu.
9. Turn to medium heat and let it come to a boil for 1-2 minutes.
Add onions as well as the potato starch (mix it with water first).
Mix the potato starch with an equal volume of water.
Put it in several small dashes, mixing immediately when you put it in.
10. Mix and heat until it thickens, and you're done!

★ **POINT** ★



SOUND
DIRECTOR
TANAKA
KAZUYA

HE WAS
IN THE
MUSHI-SHI
RECORDING
REPORT,
TOO!

Draw me
thin, like a
needle,
okay?



SWEETNESS & LIGHTNING

ANIME VOICE RECORDING REPORT

They're here!



SO ALL FIVE
OF THE MAIN
CAST ARE
HERE.

TADAH

(Stand In
Characters)

THIS TIME,
IT'S THE
DOUGHNUT
EPISODE.

YAGI /
TOMOKAZU
SEKI

So bright-
!!!

SHINOBU /
HARUKA
TOMATSU

KOTORI /
SAORI HAYAMI

INUZUKA /
YUICHI
NAKAMURA

TSUMUGI /
RINA ENDO

YOU'LL
SEE ONE
MICROPHONE
MUCH LOWER
THAN THE
OTHERS,
WHICH IS
REALLY NEAT.

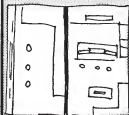
When
you peek
through...



I'M GLAD
HAYAMI WAS
ABLE TO DO
THE ROLE OF
KOTORI.

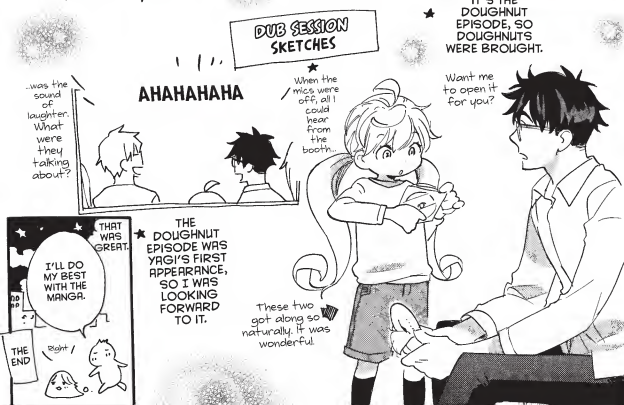
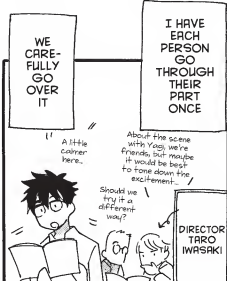
AND
ENDO IS
SO CUTE!

AWW...
NAKAMURA'S
VOICE IS SO
GENTLE.



This
is the
booth.
Lots of
monitors.

The dubbing
booth is set
up like this.





sweetness
&
lightning

The Lost CULTURE FESTIVAL

2nd Year
Student Version

WITH THE
GENDERS
SWAPPED!

LET'S DO
FRO*EN!

THE
PHANTOM
OF THE
OPERA!

LION
K*NG!

WHAT
SHOULD WE
DO? ROMEO
AND JULIET?
EVERYBODY
DOES THAT.

YAY! //
YAY! //

WE DREW A
PERFORMANCE.

THE SECOND
YEAR STUDENTS
DO A DRAWING
TO SEE WHO
DOES A
PERFORMANCE
AND WHO PUTS
UP A SHOR

WHAT? //

AND I WAS
CHOSEN TO BE
ODETTE, THE
WHITE SWAN!

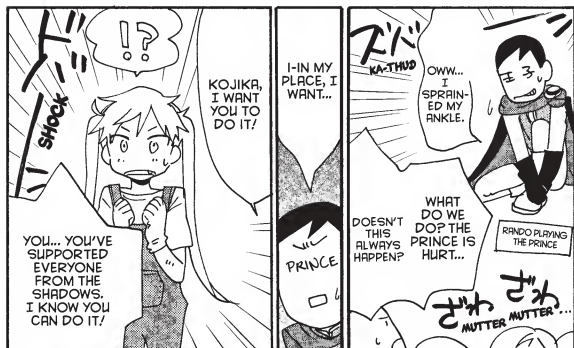
YUP!

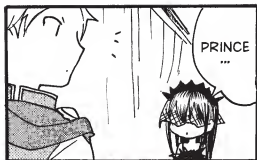
AND
SO...

THERE'S AN
ALL-MALE
VERSION OF
THE BALLET
THAT WAS
REALLY COOL...

...SO WE
PICKED BOTH
BOYS AND
GIRLS FOR THE
CAST!

...YOU
ENDED UP
WITH SWAN
LAKE?





WOW!

SHINOBU-KUN!

WILL YOU
DANCE
WITH ME?

BLACK SWAN
KOTORI

THE 30-YEAR-
OLDS CAN'T KEEP
UP WITH ALL THE
TEEN DRAMA...

THE
END.

It's so
bright...

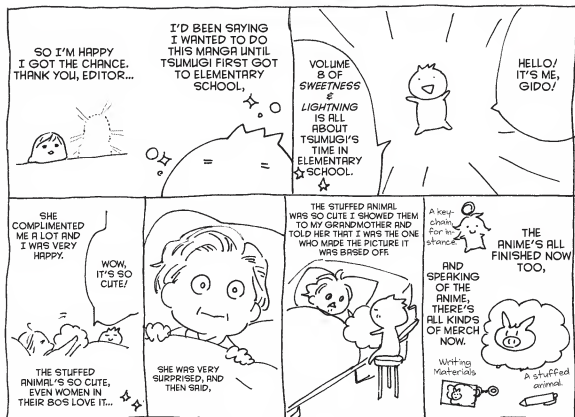
Wow...

SO ARE
YOU,
SHINOBU.

WOW!

KOTORI,
YOU'RE
GETTING
TOO INTO
THIS.

Afterword



★ THANK YOU ★

WAKAYAMA-SAN, GON-CHAN, T-RU-SAN, M-CHAN, KOZN
T-SHIRO-SAMA, K-YAMA-SAMA, JUN ABE-SAMA
MY FAMILY

PHOTOGRAPHIC RESEARCH COOPERATION: TABEGOTOYA NORABO-SAMA
COOKING ADVISOR: AKARI TAITO-SAMA
THE ANIME STAFF

AND EVERYONE ELSE WHO HELPED!

GIDO AMAGAKURE

Translation Notes

School lunch, page 10: School lunches in Japan are often made from scratch at the school, from fresh, locally-grown ingredients. In both elementary and middle schools, rather than being served by a cafeteria staff, students don white coats and caps and serve their classmates lunch in their classrooms. A Japanese school lunch typically consists of a main dish, rice, a side soup, and a serving of milk.

Saikyo-gaki, page 15: *Saikyo-gaki* is fish grilled and marinated in saikyo miso, a special sweet white miso that originated from Kyoto. In Japanese, *saikyo* means "west city", which was one of the names for Kyoto, the former Imperial capital of Japan.

Golden Week, page 75: Golden Week, which begins on April 29 and usually ends on either May 5 or May 6, consists of several closely-spaced national holidays. Due to the holidays' proximity, schools and most Japanese companies close down completely during this time, giving students and employees time off. The national holidays making up the Golden Week are Showa Day (*Showa no hi*) on April 29, celebrating the birthday of the former Emperor Showa; Constitution Day (*Kenpo kinenbi*) on May 3, celebrating the 1947 Constitution of Japan; Greenery Day (*Midori no hi*) on May 4, dedicated to the environment and nature; and Children's Day (*Kodomo no hi*) on May 5, to pray for and celebrate the healthy growth and happiness of children.

Victory tonkatsu, page 115: Tonkatsu is a dish consisting of a breaded, deep-fried pork cutlet. The word tonkatsu is a combination of the word *ton*, meaning "pig" or "pork", and *katsu*, which is a shortened form of *katsuretsu*, the transliteration of the English word cutlet. Kotori suggests making "victory tonkatsu" as "katsu" is a play on the verb *katsu*, meaning "to win" or "to be victorious". It has become a modern ritual tradition for Japanese students to eat katsu the night before taking a major test or school entrance exam as a form of good luck.

"Pinky promise," page 156: Pinky promising, most common among school-age children and close friends, is when two people intertwine their pinky fingers in an informal way of sealing a promise. In Japan, the gesture is called gubikiri. When making a pinky promise, most children would chant the following rhyme: *Yubikiri genman, uso tsuitara hari senbon nomasu*, or "Pinky promise; if you lie, you have to swallow a thousand needles."

Mapo tofu, page 157: Mapo tofu is a traditional Chinese Szechuan dish, normally cooked in a thin, oily, spicy sauce made from chili paste and fermented beans. It is often cooked with minced pork or beef, as well as onions, garlic, and vegetables. Since Kōhei wanted to make a non-spicy mapo tofu that Tsumugi could eat, he replaced the chili paste with miso and soy sauce.

Tsumugi gets closer and closer to having 100 friends,
but then a new question appears...

Is it not normal...

...to be friends with a boy?!

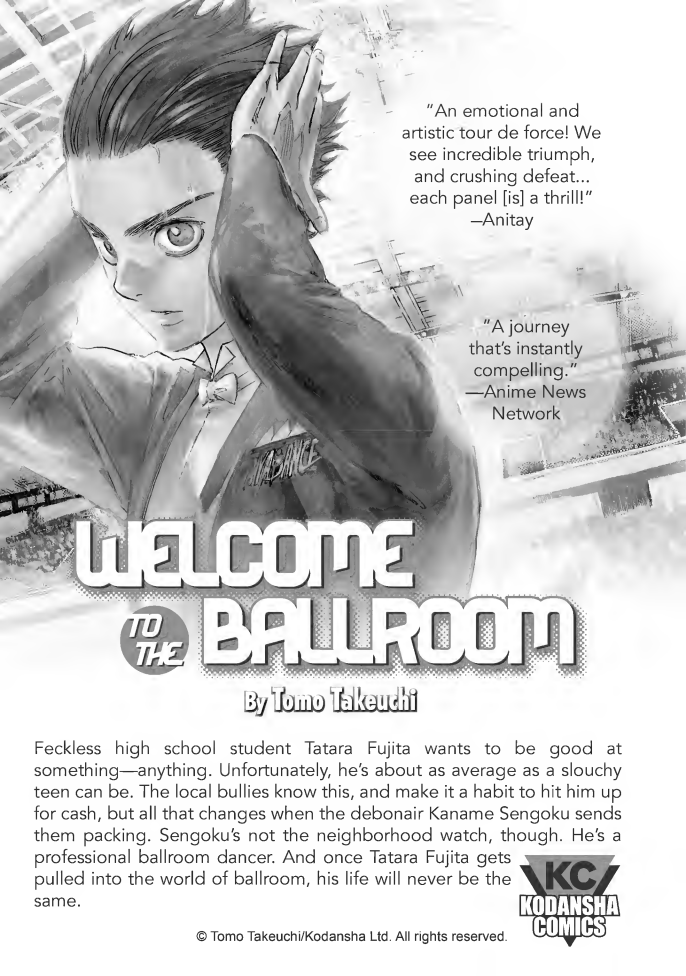


A battle
between boys
and girls
breaks out...

Grade schoolers have a lot to worry about!

sweetness & lightning 9
coming soon!





"An emotional and artistic tour de force! We see incredible triumph, and crushing defeat... each panel [is] a thrill!"

—Anitay

"A journey that's instantly compelling."

—Anime News Network

WELCOME TO THE BALLROOM

By Tomo Takeuchi

Feckless high school student Tatara Fujita wants to be good at something—anything. Unfortunately, he's about as average as a slouchy teen can be. The local bullies know this, and make it a habit to hit him up for cash, but all that changes when the debonair Kaname Sengoku sends them packing. Sengoku's not the neighborhood watch, though. He's a professional ballroom dancer. And once Tatara Fujita gets pulled into the world of ballroom, his life will never be the same.



KC
KODANSHA
COMICS

A new series from the creator of *Soul Eater*, the megahit manga and anime seen on Tōonami!

"Fun and lively... a great start!"

-Adventures in Poor Taste

FIRE FORCE

By Atsushi Ohkubo

The city of Tokyo is plagued by a deadly phenomenon: spontaneous human combustion! Luckily, a special team is there to quench the inferno: The Fire Force! The fire soldiers at Special Fire Cathedral 8 are about to get a unique addition. Enter Shinra, a boy who possesses the power to run at the speed of a rocket, leaving behind the famous "devil's footprints" (and destroying his shoes in the process). Can Shinra and his colleagues discover the source of this strange epidemic before the city burns to ashes?

The award-winning manga about what happens inside you!

"Far more entertaining than it ought to be... what kid doesn't want to think that every time they sneeze a torpedo shoots out their nose?"

—Anime News Network



Strep throat! Hay fever! Influenza! The world is a dangerous place for a red blood cell just trying to get her deliveries finished. Fortunately, she's not alone...she's got a whole human body's worth of cells ready to help out! The mysterious white blood cells, the buff and brash killer T cells, even the cute little platelets—everyone's got to come together if they want to keep you healthy!

Cells at Work!

はたらく細胞

"Parasyte fans should get a kick out of the chance to revisit Iwaaki's weird, violent, strangely affecting universe. Recommended." -Otaku USA Magazine

"A great anthology containing an excellent variety of genres and styles." -Manga Bookshelf

Based on the critically acclaimed classic horror manga

The first new *Parasyte* manga in
over 20 years!

NEO PARASYTE

BY ASUMIKO NAKAMURA, EMA TOYAMA, MIKI RINNO, LALAKO KOJIMA, KAORI YUKI,
BANKO KUZE, YUUKI OBATA, KASHIO, YUI KURŌE, ASIA WATANABE, MIKIMAKI,
HIKARU SURUGA, HAJIME SHINJO, RENJURO KINDAICHI, AND YURI NARUSHIMA

A collection of chilling new *Parasyte* stories from Japan's top shojo artists!

Parasites: shape-shifting aliens whose only purpose is to assimilate with and consume the human race... but do these monsters have a different side? A parasite becomes a prince to save his romance-obsessed female host from a dangerous stalker. Another hosts a cooking show, in which the real monsters are revealed. These and 13 more stories, from some of the greatest shojo manga artists alive today, together make up a chilling, funny, and entertaining tribute to one of manga's horror classics!

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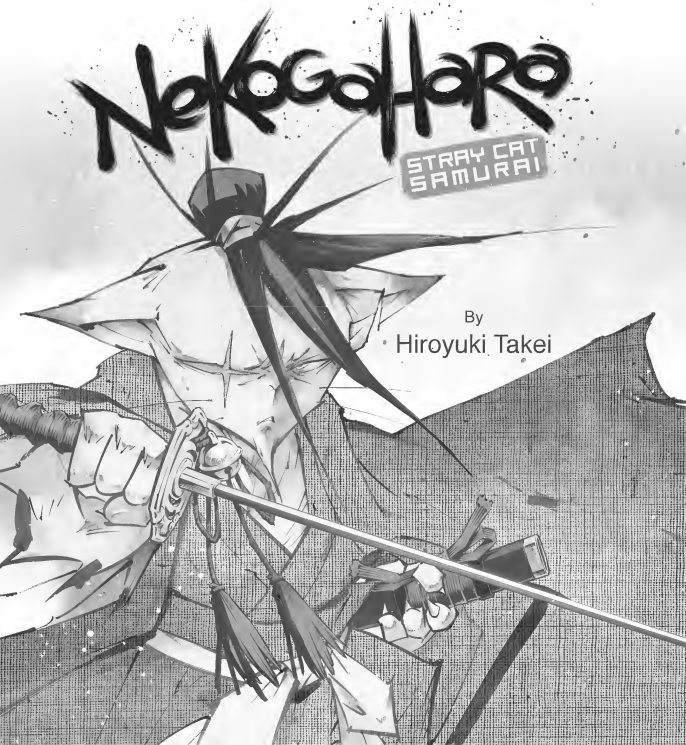
*New action series from Hiroyuki Takei, creator of
the classic shonen franchise Shaman King!*

In medieval Japan, a bell hanging on the collar is a sign that a cat has a master. Norachiyo's bell hangs from his katana sheath, but he is nonetheless a stray — a ronin. This one-eyed cat samurai travels across a dishonest world, cutting through pretense and deception with his blade.

NekoGallaro

STRAY CAT
SAMURAI

By
Hiroyuki Takei



Japan's most
powerful spirit
medium delves
into the ghost
world's greatest
mysteries!

Story by Kyo
Shirodaira, famed
author of mystery
fiction and creator of
Spiral, *Blast of Tempest*,
and *The Record of a
Fallen Vampire*.



Both touched by spirits called yōkai, Kotoko and Kurō have gained unique superhuman powers. But to gain her powers Kotoko has given up an eye and a leg, and Kurō's personal life is in shambles. So when Kotoko suggests they team up to deal with renegades from the spirit world, Kurō doesn't have many other choices, but Kotoko might just have a few ulterior motives...

IN/SPECTRE

STORY BY KYO SHIRODAIRA
ART BY CHASHIBA KATASE

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H A P P I N E S S

——ハピネス——

By Shuzo Oshimi

From the creator of *The Flowers of Evil*

Nothing interesting is happening in Makoto Ozaki's first year of high school. His life is a series of quiet humiliations: low-grade bullies, unreliable friends, and the constant frustration of his adolescent lust. But one night, a pale, thin girl knocks him to the ground in an alley and offers him a choice. Now everything is different. Daylight is searingly bright. Food tastes awful. And worse than anything is the terrible, consuming thirst...

Praise for Shuzo Oshimi's *The Flowers of Evil*

"A shockingly readable story that vividly—one might even say queasily—evokes the fear and confusion of discovering one's own sexuality. Recommended." —The Manga Critic

"A page-turning tale of sordid middle school blackmail." —Otaku USA Magazine

"A stunning new horror manga." —Third Eye Comics



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"I'm pleasantly surprised to find modern shojo using cross-dressing as a dramatic device to deliver social commentary... Recommended."

-Otaku USA
Magazine



The. prince in his dark days

By Hico Yamanaka

A drunkard for a father, a household of poverty... For 17-year-old Atsuko, misfortune is all she knows and believes in. Until one day, a chance encounter with Itaru—the wealthy heir of a huge corporation—changes everything. The two look identical, uncannily so. When Itaru curiously goes missing, Atsuko is roped into being his stand-in. There, in his shoes, Atsuko must parade like a prince in a palace. She encounters many new experiences, but at what cost...?



The Black Museum ^{The} Ghost and the Lady

By Kazuhiro Fujita

Deep in Scotland Yard in London sits an evidence room dedicated to the greatest mysteries of British history. In this “Black Museum” sits a misshapen hunk of lead—two bullets fused together—the key to a wartime encounter between Florence Nightingale, the mother of modern nursing, and a supernatural Man in Grey. This story is unknown to most scholars of history, but a special guest of the museum will tell the tale of The Ghost and the Lady...

Praise for Kazuhiro Fujita's *Ushio and Tora*

“A charming revival that combines a classic look with modern depth and pacing... **Essential viewing both for curmudgeons and new fans alike.**” — Anime News Network

“**GREAT!** The first episode of *Ushio and Tora* captures the essence of ‘90s anime.” — IGN

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Sweetness and Lightning 8

KODANSHA COMICS Digital Edition

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